

MONTASIO DOP CHEESE



A cheese that was born in Friuli-Venezia Giulia in the 13th century and arose mainly from the fact that Benedictine monks had to conserve excess cow's milk production in the province of San Daniele.

Montasio cheese is considered an excellent delicacy for its quality and small production that somehow explains its very high price.

Cheese is made only with milking milk or night milk and is a very fresh type of cheese when it has a very soft white color.

On the other hand, it can be aged or middle aged and the older the color of the mass and the peel will be amber.

Cheese ripening time can be 2, 4, 10 and up to 18 months and may change in taste and texture over time.