

## ASIAGO DOP CHEESE



Cheese made from raw cow's milk, has a cylindrical shape and weighs from 8 kg to 20 kg. The rind is smooth, satiny and beautiful yellow when the cheese is young. As it gets older it becomes a toasted yellow color.

There are two types of asiago cheese one is the pressato which is made with whole milk and cured for 20 to 30 days, has light yellow color, elastic texture and its taste and fragrance are sweet and delicate.

The other is asiago d'Allevo, a matured cheese that is favored by asiago lovers and made with skimmed milk and the long maturing process of 12 months results in a slightly spicy, fruity, grainy and compact cheese.

Inside are small holes and after maturing for 2 years becomes brittle.

When young it is used as table cheese and when matured it can be grated to serve on pasta, risotto or in au gratin and salads and to be used in sandwiches.