

FRESH MONTASIO PDO - BY AGRICANSIGLIO DAIRY



CODE	30660
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	6 kg approx

Montasio PDO produced in Veneto, in Cansiglio area

DESCRIPTION	Cow's milk
APPEARANCE	The rind is thin and elastic. The color of the rind is ivory to ivory straw. The paste is compact and some elastic with some small eyes scattered across. The color of the paste is straw
TASTE	The taste is round, creamy, sweet and delicate. The aftertaste is round, smooth, buttery with aromas of milk and flowers
MATURING	At least 2 months
PRODUCER	Latteria di Soligo - Farra di Soligo (TV) - Veneto
CURIOSITY	Montasio is a cheese with long and great history. It has been produced in the Friuli region since 1200 and more particular in the fertile pastures of Jof di Montasio. In the 13th century and after it was produced by the Monks of the Moggio Udinese monastery, became Montasio, the cheese that we know today. Historical references prove that since 1775 Montasio has been commercialized and move frequently to the markets with San Daniele ham