

# VEZZENA DI LAVARONE SAPORI DI MALGA 2023



<b>CODE</b>	31114M23
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	7 kg approx

Cheese produced for centuries in alpine pastures; Slow Food Presidium

<b>DESCRIPTION</b>	Cheese produced with semi-skimmed raw milk collected from the alpine pastures surrounding the dairy - Passo Vezzena, Folgaria and Luserna - mainly from Pezzata Rossa and Pezzata Nera cows' breed; without starter cultures
<b>APPEARANCE</b>	The rind is thin, semi hard and elastic, straw yellow to brownish in colour; the paste is compact with few eyes scattered across
<b>TASTE</b>	Intense, buttery, slightly spicy and long, with hints of wild herbs and forest fruits
<b>MATURING</b>	At least 12 months
<b>PRODUCER</b>	Caseificio degli Altipiani e del Vezzena - Lavarone (TN) - Trentino Alto Adige
<b>OUR SELECTION</b>	The 'M' of 'Malga' fire branded on the side of the rind identifies the summer production which is a Slow Food Presidium
<b>CURIOSITY</b>	Altipiani del Vezzena Dairy was founded in 2005, from the merging of two dairies, Lavarone and Folgaria-Costa. The location is the historical one of Lavarone, dated back to 1864. The milk is collected from the land of Folgaria-Lavarone, Luserna and the passo Vezzena. During summer, the milk is collected only from the following mountain dairies: malga Millegrobbe in Lavarone, malga Zonta Melenia and Pioverna Alta in Folgaria, malga Costesin in Luserna and malga Campo Luzzo. Only the summer production is marked with the "M" of Malga and is a Slow Food Presidium. Every year the dairy produces about 5.000 wheels of Vezzena and 2.000 wheels of Vezzena di Malga
<b>SUGGESTIONS</b>	Perfect as a table cheese or to be grated; try it with polenta; very nice with honey