

TRENTINGRANA - CASELLO TN 323



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| CODE | 34127 |
| COUNTRY OF ORIGIN | Italy, Trentino Alto Adige |
| TYPE OF MILK | Raw Cow's milk |
| WEIGHT | 38 kg approx |

DOP cheese made only with milk from Trentino and aged for at least 22 months

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| DESCRIPTION | Raw cow's milk sourced exclusively from the province of Trento |
| APPEARANCE | The rind is hard and smooth, dark yellow in color. The paste is straw-colored, typically grainy, and breaks into flakes easily. It is strictly free of |
| TASTE | Savory, with herbaceous and floral notes and milky sensations, never spicy |
| PRODUCER | Trentingrana - Caseificio di Rumo (TN) - Trentino Alto Adige |
| OUR SELECTION | Trentingrana has been produced since 1926, when Mr. Marchesi from Rumo, upon marrying a woman from Mantua, had the opportunity to learn the art of cheesemaking in Mirandola. After mastering the trade, he purchased milk from the Cloz dairy and transformed it into the prestigious cheese that later spread throughout the province. Trentingrana belongs to the Grana Padano family, and within this Protected Designation of Origin, its uniqueness has been recognized with a specific mark stamped on the rind, highlighting the mountainous characteristics of its production area and the product's distinctiveness |
| CURIOSITY | The dairies that produce Trentingrana are affiliated with the Grana Padano consortium but adhere to an even stricter production standard, such as the requirement to use only milk sourced from the province of Trento |
| SUGGESTIONS | Excellent on pasta dishes or as a table cheese, suitable for salads, and also pairs well with fruit |