

TRENTINGRANA - CASELLO TN 323



CODE	34128
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	4 kg approx

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

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 flakes easily. It is strictly free of holes
TASTE	Savory, with herbaceous and floral notes and milky sensations, never spicy
MATURING	At least 18 months
PRODUCER	Trentingrana - Caseificio di Rumo (TN) - Trentino Alto Adige
OUR SELECTION	Trentingrana has been produced since 1926, when Mr. Marchesi from Rumo, after marrying a woman from Mantua, had the opportunity to learn the art of cheesemaking in Mirandola. After mastering the craft, he purchased milk from the Cloz dairy and transformed it into the prestigious cheese that later spread throughout the province. Trentingrana is part of the larger Grana Padano family, and within this Protected Designation of Origin, its uniqueness has been recognized by marking the rind with a specific stamp, highlighting the mountainous characteristics of its production area and the distinctiveness of the product
CURIOSITY	The dairies producing Trentingrana are affiliated with the Grana Padano consortium but follow an even stricter production standard, such as the use of only milk sourced from the province of Trento
SUGGESTIONS	Excellent on pasta dishes, as a table cheese, suitable for salads, and also pairs well with fruit