



## FRESH ASIAGO CHEESE

Fresh Asiago cheese, known also as pressed Asiago, is made of full-cream milk and matured for at least 20 days. The colour is white or pale straw yellow, it is characterised by marked and irregular eyes and has the flavour of new milk; it is delicate and pleasant and melts in the mouth leaving an irresistible sweet and slightly acidulous flavour.



When the whole production cycle is carried out above 600 metres, Asiago PD is hot-branded **Product of the Mountain.**

### PHYSICAL CHARACTERISTICS

**MATURING**  
At least 20 days

**CRUST**  
Thin and flexible

**FORM**  
Cylindrical with a straight or slightly convex side; flat or almost flat surfaces

**MASS**  
Marked and irregular eyes, white or pale straw yellow in colour

**FLAVOUR**  
Delicate and pleasant

**WEIGHT**  
11 - 15 Kg

### NUTRITIONAL VALUES PER 100 GR

**ENERGY**  
368 Kcal - 1526,5 Kj

**LIPIDS**  
30%

**PROTEINS**  
24,5%

**CARBOHYDRATES**  
Absent

**MINERALS**  
approx. 700 mg, P 500 mg, traces of Fe

**NACL**  
1,7%

**VITAMINS**  
A 150 g - B1, B2, PP, traces

**CHOLESTEROL**  
85 mg

# IF IT'S PDO, YOU SEE IT STRAIGHT AWAY

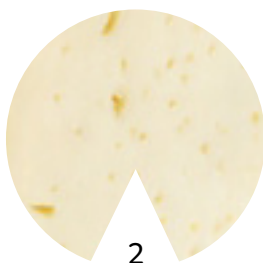
Asiago cheese is unmistakable at first glance. Each slice is recognised by the lettering "ASIAGO" on the crust, while each form bears the number of the dairy where it was made and its own identification code on the casein label. A guarantee of traceability that only PDO can offer.



1

## SIGHT

ASIAGO brand on the side of the form



2

## TOUCH

Soft like sponge cake



3

## SMELL

Reminiscent of yogurt and butter



4

## TASTE

Delicate and pleasant

## A FLAVOUR THAT COMES FROM THE MOUNTAINS

Asiago cheese originates on the Asiago Plateau, a place surrounded by nature where the mild climate, the healthy air, the pure water and the rich vegetation provide the pastures with the nutritious elements most suited for the production of a genuine milk that becomes a cheese with an unmistakable flavour, natural, healthy and produced following a strict procedure. Behind Asiago PDO there are a thousand years of history, based on Alpine traditions that are maintained and enriched every day.

