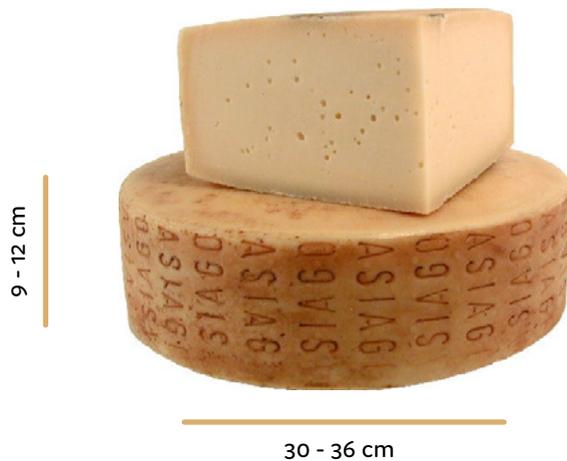




## MATURE ASIAGO CHEESE

Mature Asiago cheese, known also as "Asiago d'allevato", is made of partially skimmed milk and matured for a period ranging from 3 to over 15 months. The colour is straw yellow, it is characterised by small or medium eyes, it has a decidedly tasty flavour that increases with longer maturing. It is also called Asiago Mezzano (Medium) (matured 4 to 6 months), Asiago Vecchio (Old) (10 to 15 months) and Asiago Stravecchio (Very Old) (over 15 months).



### PHYSICAL CHARACTERISTICS

**MATURING**  
At least 60 days

**CRUST**  
Smooth and regular

**FORM**  
Cylindrical with a straight side, flat or almost flat surfaces

**MASS**  
Scattered small and medium eyes, straw yellow in colour

**FLAVOUR**  
Mild (mezzano), fragrant (vecchio), intense (stravecchio)

**WEIGHT**  
8 - 12 Kg


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

### NUTRITIONAL VALUES PER 100 GR

**ENERGY**  
382 Kcal - 1586 KJ

**LIPIDS**  
30%

**PROTEIN**  
Over 24,5%

**CARBOHYDRATES**  
Absent

**MINERALS**  
approx. 990 mg, P 660 mg, traces of Fe

**NaCl**  
2,4%

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

**CHOLESTEROL**  
86 mg

# IF IT'S PDP, YOU SEE IT STRAIGHT

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

Compact, but soft



3

## SMELL

Reminiscent of bread, almonds and dry hazelnuts



4

## TASTE

Decided and tasty

## 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.

