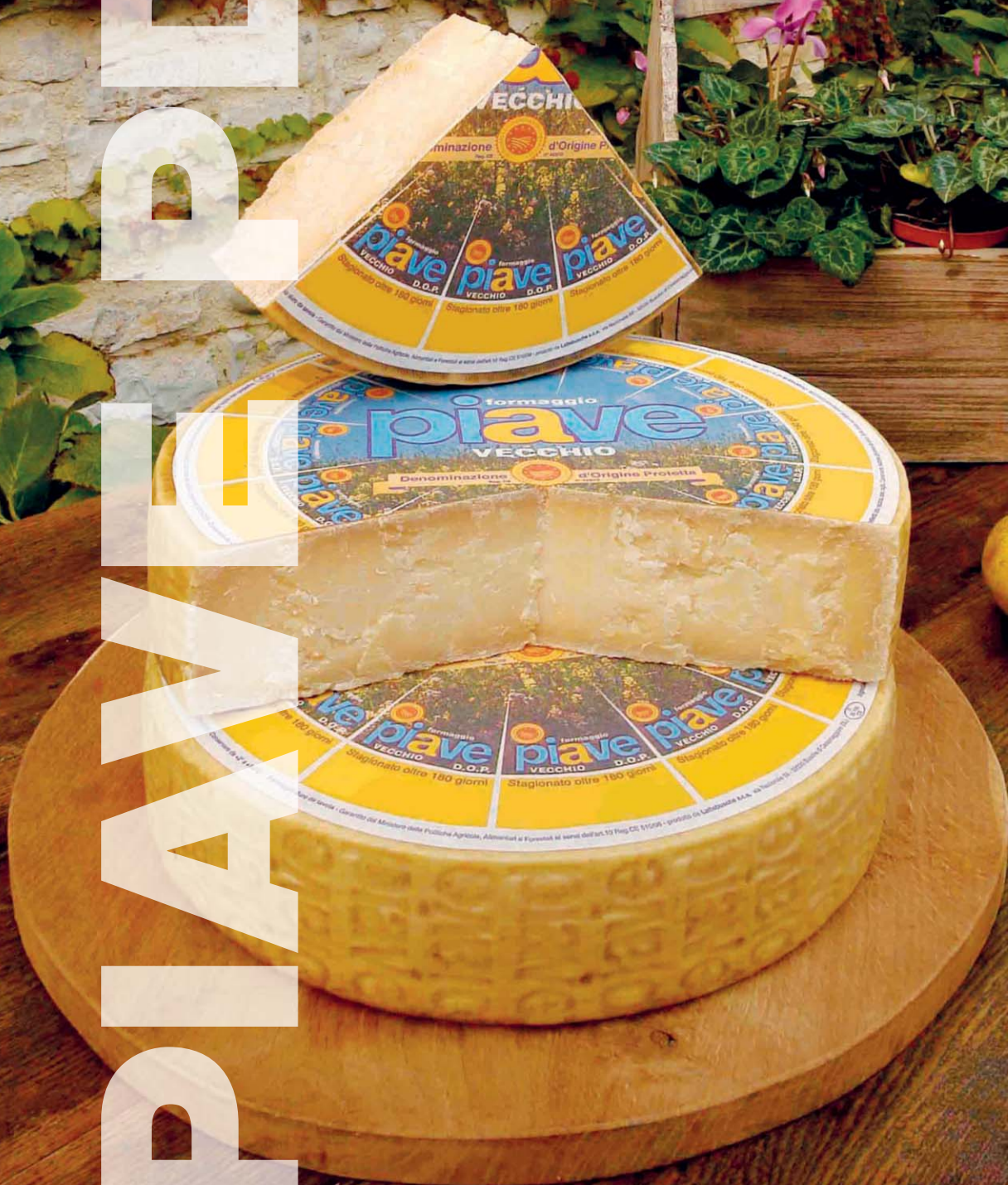


PIAVE

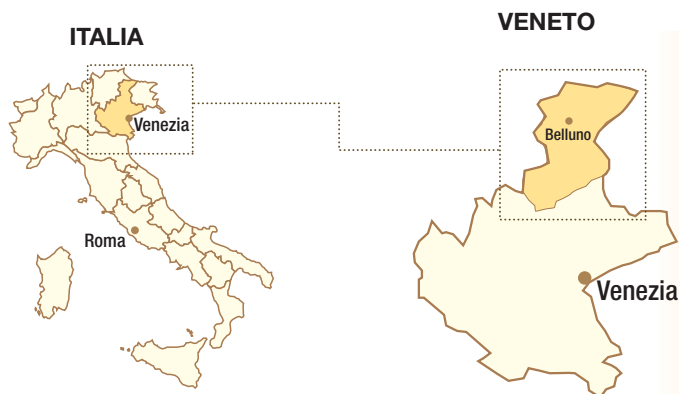


PRODUCT

Piave cheese DOP is a hard cooked-curd cheese available in the classic ripening varieties: Fresco (20/60 days), Mezzano (61/180 days), Vecchio (<180 days), Vecchio Selezione Oro (<12 months) and Vecchio Riserva (over 18 months). It's produced with cow's milk collected in the Bellunese valley from the 200 farms where the cows are feeded with local forage rich of flowers that gives a particular characteristic to the local milk.

PRODUCTION ZONE

Piave cheese DOP, according the «Disciplinare di produzione», must be produced only in the Belluno province.



DENOMINATION MARK



In order to protect consumers from potential imitations, Piave cheese is marked on its rind and personalized with a silk-paper label.

NORMATIVE REFERENCES



Piave cheese got the DOP (Protected Designation of origin) on may 2010.

CONTACTS

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