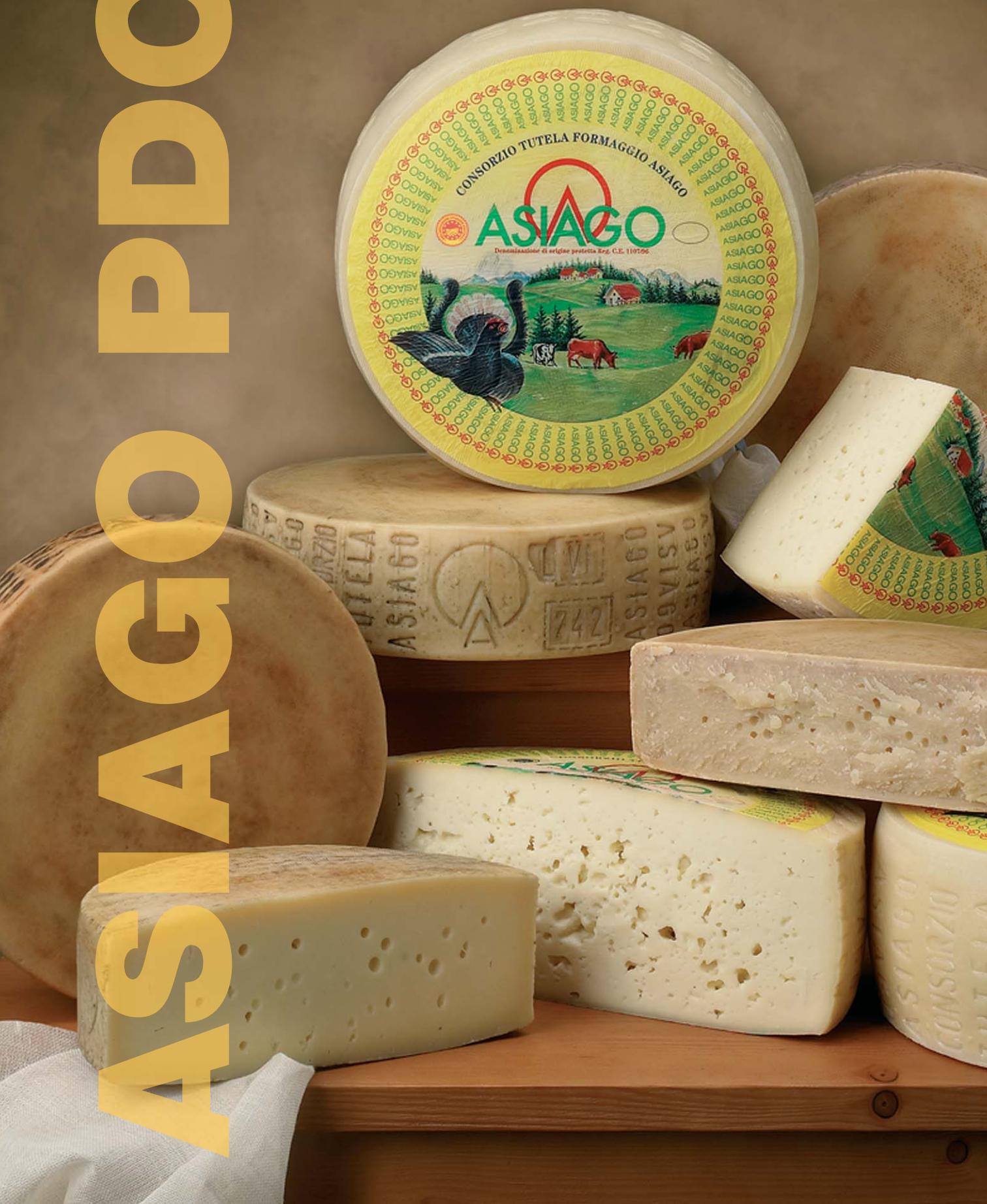


ASIAGO PDO



Asiago PDO (Protected Designation of Origin) is a cheese made with cow's milk in two different typologies, fresh or pressed (with full-cream milk) and matured or d'Allevo (with partially skimmed milk).

PRESSED ASIAGO PDO (aged 20 days)

appearance: it has paste with marked and irregular holes, thin and elastic rind; straight and lightly convex rim, height from 11 to 15 cm; surfaces are flat or quite flat, diameter from 30 to 40 cm;

weight: from 11 to 15 kg;

colour: white or lightly straw-coloured;

taste: delicate and palatable;

fragrance: it reminds of sensations like yoghurt, like butter;

D'ALLEVO ASIAGO PDO (aged minimum 60 days)

appearance: it presents paste with little and medium holes; lightly elastic to the touch, if young, harder if it's mature; smooth and regular rind; straight or quite straight rim, height from 9 to 12 cm; surfaces are flat or quite flat, diameter from 30 to 36 cm;

weight: from 8 to 12 kg;

colour: straw-coloured or lightly straw-coloured;

taste: from sweet (middle matured) to fragrant (seasoned), the more its maturing gets on and the more tasty till spicy it becomes;

fragrance: it reminds of yeast smell, of dried fruit and, sometimes, also of boiled chestnut.

The Asiago PDO is produced in provinces of Vicenza and Trento and in a part of province of Padova and Treviso.



The logo, realized with a mark in red colour, the word "ASIAGO" in green and the word "FORMAGGIO D.O.P." in red, represents a cut whole cheese with a missing slice turned into a stylized "A" and partially inserted in the whole cheese. The Asiago PDO wholes are identified through little casein plates which are numbered and marked with marking cheese moulds, containing the mark and the alphanumeric initials of the producer dairy and the denomination. Originally the marking consists of a series of "ASIAGO" inscriptions and of PDO mark impressed on cheese rim.

Whole cheeses titled with the additional mention of "mountain product" are characterised ion of "mountain product" words put on the marking cheese moulds. At the end of the minimum maturing period, the whole cheeses are further identified by a branding on the rim.



Acknowledgement of the Denomination: Reg. CE n. 1107 dtd 12.6.1996 (issued on GUCE (OJEC) L. 148 dtd 21.6.1996) and Reg. CE n. 1200 dtd 15.10.2007

Acknowledgement of Consortium for the Protection: D.M. 24.04.2002 (G.U. n. 135 dtd 11.6.2002) - renewal D.M. 11.04.2008 (G.U. n. 98 dtd 26.4.2008)

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