

MONTASIO PDO



COUNTRY
ITALIA



CATEGORY
FOOD



CLASS
CLASSE 1.3. FORMAGGI

Registration date: 21 / 06 / 1996

DESCRIPTION

Montasio PDO is a cooked hard cheese made exclusively from cow's milk. Depending on the length of the ripening process, minimum 60 days, the flavour can vary from delicate when fresh (Fresco) to stronger and aromatic when more mature (Mezzano or Semistagionato, Stagionato and Stravecchio).

PRODUCTION METHOD

The milk must come from consecutive milkings and must be collected within 48 hours of the first milking; it must then be processed within 30 hours. After the addition of micro-organisms that promote acidification, the milk is brought to a temperature of 32-34°C and then curdled with the addition of liquid or powdered calf rennet. Following the breaking of the curd, it is cooked until the temperature reaches 42-48°C and then dowed for a minimum of 10 minutes. The product is then extracted with special cloths and placed in molds, which imprint the mark of origin and the date of production on the product. The molds are then pressed to drain the whey and to give the cheese its characteristic form. The cheese is dry salted or salted in brine before being left to ripen for between 60 days to over 18 months, at a temperature of at least 8°C for the first 30 days and at a higher temperature for the remaining period.

APPEARANCE AND FLAVOUR

Montasio PDO has a cylindrical shape with flat edges, and a smooth and elastic rind that darkens in colour as it ripens; the cheese is straw yellow, with a few eyes and a firm consistency, and over the months it becomes grainy and crumbly. Montasio PDO Fresco (fresh) has a smooth and delicate flavour, whereas the Mezzano or Semistagionato (medium or semi-mature) varieties have a stronger and particularly full flavour; the Stagionato variety (mature) has a very strong and aromatic flavour that is pleasantly piquant, whereas the Stravecchio (heavily aged) is strong and aromatic.

QUALIGEO

PRODUCTION AREA  GIS EUROPE&WORLD

The production area of Montasio PDO is within the entire territory of the region of Friuli-Venezia Giulia; in the provinces of Belluno and Treviso and parts of the provinces of Padua and Venice, in the Veneto region.

HISTORY

The origins of Montasio PDO date back to 1700, when the monks of Moggio Udinese Abbey refined the production techniques for cheese. These methods spread throughout the valleys of the Giulie and Carniche Alps, eventually arriving in the plains of Veneto and Friuli; this was facilitated by the close proximity of the Ferro Canal, which was already an important communication and trading route in Roman times.

GASTRONOMY

Montasio PDO should be conserved wrapped in cheese cloth and kept in the least cold compartment of the fridge. As well as being an excellent table cheese, it is also used as an ingredient for creating appetizers, adding flavour to main dishes and even for the preparation of desserts. Montasio PDO Fresco pairs well with dry and aromatic wines; Semistagionato with Friulano or Merlot; Stagionato with Raboso del Piave, Cabernet and Refosco.

DISTINCTIVE FEATURES

Montasio PDO is a highly nutritious cheese, with a balanced composition of water, lipids and proteins.

REFERENCE BODY



CONSORZIO PER LA TUTELA DEL
FORMAGGIO MONTASIO
VICOLO RESIA, 1/2
33033 CODROIPO (UD)
TEL: +39 0432 905317
INFO@FORMAGGIOMONTASIO.NET
WWW.FORMAGGIOMONTASIO.NET

INSPECTION BODY



YOUR QUALITIES OUR VALUE
CSQA CERTIFICAZIONI S.R.L.
VIA S. GAETANO, 74
TEL: +39 0445 313011
CSQA@CSQA.IT
WWW.CSQA.IT

ECONOMIC INDICATORS



OPERATORS
943



PRODUCTION (KG)
5,985,939

© Fondazione Qualivita

Nessuna parte di questi contenuti può essere riprodotta o utilizzata in alcun modo, senza l'autorizzazione scritta di Fondazione Qualivita, né con mezzi elettronici né meccanici, incluse fotocopie, registrazione o riproduzione attraverso qualsiasi sistema di elaborazione dati.



TURNOVER (MLN €)
40.30



SURFACE (HA)
21,149

DATA PRODUCTION - TIME SERIES

Year	Production (kg or lt)	Turnover (mln €)	Export (mln €)
2016	5,985,939	40	2.5
2015	6,712,100	38	2.9
2014	6,896,300	45	1.5
2013	6,053,760	39	1.4
2012	6,898,032	43	1.6
2011	7,083,066	47	1.7
2010	6,851,611	41	1.5
2009	7,687,385	48	1.5
2008	7,348,788	48	-
2007	6,973,926	45	-
2006	7,079,831	35	-



ITALIAN GEOGRAPHICAL INDICATIONS OPEN DATA MULTIMEDIA PLATFORM

© Fondazione Qualivita

Nessuna parte di questi contenuti può essere riprodotta o utilizzata in alcun modo, senza l'autorizzazione scritta di Fondazione Qualivita, né con mezzi elettronici né meccanici, incluse fotocopie, registrazione o riproduzione attraverso qualsiasi sistema di elaborazione dati.



A Ministry of Agriculture (Department of competitive politics, agri-food quality, horse and fishery; General Direction of quality agri-food and horse promotion) co-financed project by M.D 93007 of 12/23/2014.

Information which are contained in the product fiches are provided “as such” and without any explicit or tacit guarantee of any kind. It has been possible in order to make all reported information updated and truthful. Every effort has been made to identify copyright owners of the photographic material. Please communicate us any reports of information which are incorrect, outdated or any unintended oversights on the copyrights about images using the web site www.qualivita.it or by writing to the email address atlante@qualivita.it.

© Fondazione Qualivita

THE PLATFORM CONTENTS AND INFORMATION IS ONLY AVAILABLE FOR FREE CONSULTATION, DOWNLOAD AND SOCIAL MEDIA SHARING. Reproduction or use of part or all of the contents of this platform in any form is expressly prohibited for editorial product by a third party.

© Fondazione Qualivita

Nessuna parte di questi contenuti può essere riprodotta o utilizzata in alcun modo, senza l'autorizzazione scritta di Fondazione Qualivita, né con mezzi elettronici né meccanici, incluse fotocopie, registrazione o riproduzione attraverso qualsiasi sistema di elaborazione dati.