

## Silano Asiago Fresco DOP-Wheel

Originating from the area after which it is named, the Asiago high plateau, characterized by rich soil and excellence pastures. This cheese is made from whole cow's milk and thus, has a higher fat content than other Asiago cheeses. After being stored in small vats for between 6-12 hours, the curd is placed into special molds. It is within these molds that the cheese receives the DOC mark and is later salted by immersion in brine or dry-salted with kitchen salt. The ripening time is only 30-40 days, which brings about Asiago Fresco's more delicate taste. This fresh, young cow's milk cheese has a mild, sweet flavor. Asiago Fresco is perfect for sandwiches or snacking, and is great with wines like Gewurtztraminer, Riesling, Pinot Noir and more.



### Product Details

<b>Item</b>	015565W
<b>Brand</b>	Silano
<b>Sold By</b>	CS
<b>Pack Qty</b>	1
<b>Pack Size</b>	32 LB (RW)
<b>Case GTIN/EAN/UPC</b>	90812081010174
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	150 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	37.84 (RW)
<b>Ingredients</b>	Pasteurized cow's milk, rennet, salt, enzymes.