MONTE VERONESE

The Consortium for the Defence
Typical of the cheese-making tradition of the mountain areas of the province of Verona, and in particular of the fertile Lessinia pastures, Monte Veronese cheese seems to have origins dating back to medieval times. Indeed, even before the year 1000, it was considered a precious barter commodity used instead of money. The term "Monte" probably refers to the production technique, in which the milk to be curdled came from more than one milking. The production technique was perfected a few centuries later with the arrival of the Cimbrians, a Germanic people that settled on the Lessinia mountains, uninhabited at the time; they started a fl orid dairy-pastoral activity, the importanceof which is proved by the minute control exerted on it by those who held the economic and political power in the centuries which followed, as demonstrated by the statutes of the comunal period, or the abbots of San Zeno and Santa Maria in Organo before and the Republic of Venice afterwards.

Characteristics
Aroma and Taste
Monte Veronese a "latte intero" (full cream milk) has a delicate and pleasant taste, of lactic ferments and cream.
Monte Veronese "d'allevo" has a more marked savoury taste, the typical fragrance of a mature cheese, with a tendency to becoming slightly strong as the maturing continues.

Processing
Produced exclusively with cow's milk with the addition of autochthonous lactic ferments and rennet.
Dry salting or in brine.
Most cheese-making factories produce Monte Veronese with raw milk.

Aspect
It is cylindrical with almost fl at faces with the side/height fl at or slightly convex ranging from 6 to 11 cm, its weight varying from 6 to 10 kg. The upper face of the cheese bears the label with the mark of the Consortium, the type of cheese, the name of the producer and the number of the cheese-making factory. In the crust of the side, impressed all around is the name "Monte Veronese". of the cheese-making factory.
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Maturing
Monte Veronese P.D.O. "latte intero" (full cream milk), cheese made from a half-cooked paste, produced exclusively with cow's milk, full cream, raw or pasteurised.
Maturing varies from a minimum of 25 days to a maximum of 60, the weight from 7 to 10 kg. Monte Veronese P.D.O "d'allevo mezzano" (d'allevo half mature), cheese made from a half-cooked paste, produced exclusively with cow's milk, partly skimmed. Maturing varies from 3 to 6 months, the weight from 6 to 9 kg . Monte Veronese P.D.O. "d'allevo vecchio" (d'allevo matured), cheese made from a half-cooked paste, produced exclusively with cow's milk, partly skimmed. Minimum maturing is about a year.
The weight variaes from 6 to 9 kg..

Calendar and area of production
Produced throughout the year
In the northern part of the province of Verona, in the mountainous Lessinia and Monte Baldo areas.

Nutritional values
Very digestible. It contains proteins, calcium and phosphorus. The production processes of this cheese, even though developing with certain continuity, have maintained the traditional characteristics unvaried over the centuries.

MARATONA dal GUSTO & delle BELLEZZE d'ITALIA

NOTE

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