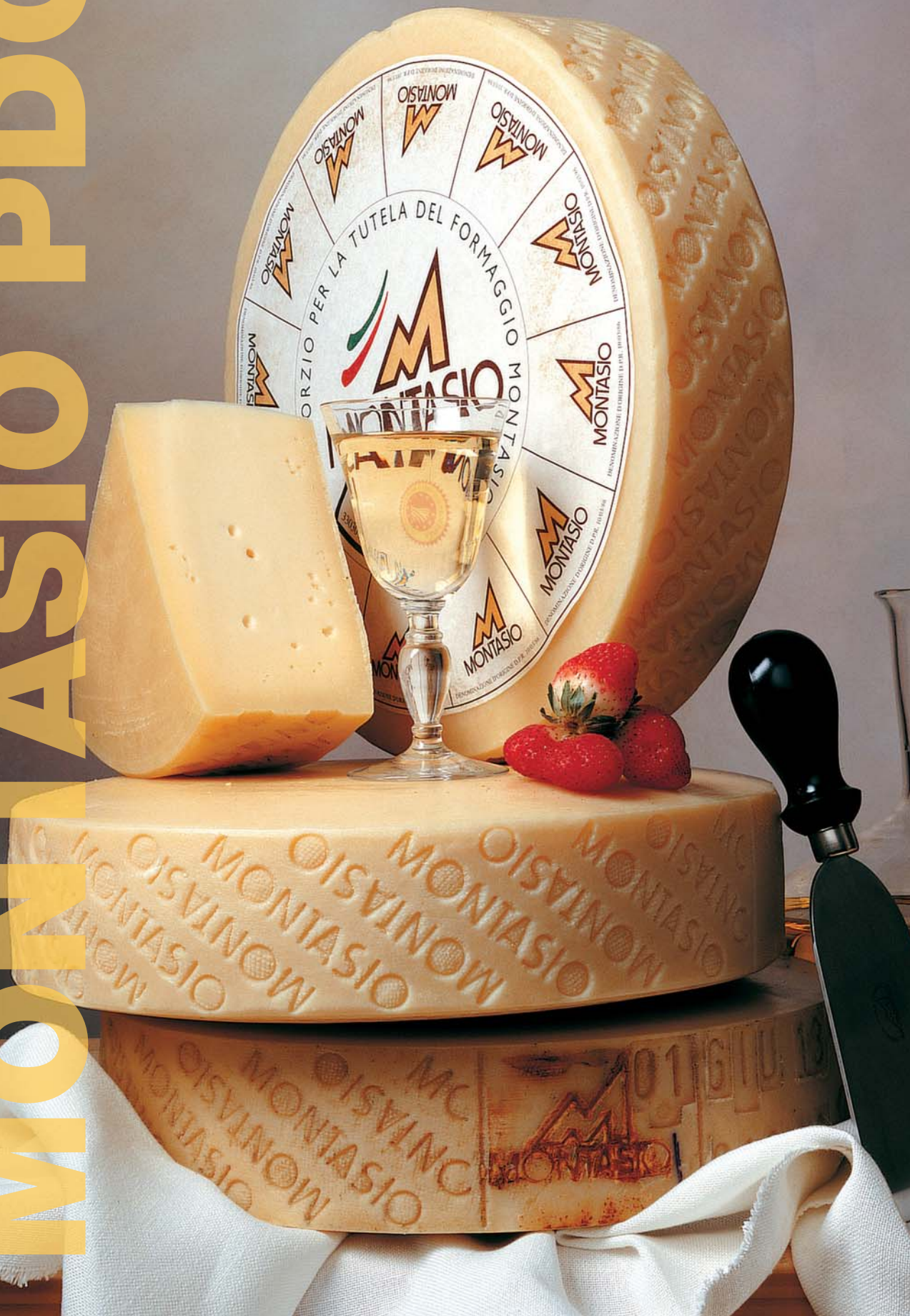


# MONTASIO PDO



**PRODUCT**

The Montasio PDO (Protected Denomination of Origin) is a cooked hard-paste cheese, produced exclusively with cow's milk, of medium and long maturing;

**appearance:** cylindrical shape; flat or lightly convex faces with diameter 30/35 cm; 8 cm maximum rim; when fresh it shows a smooth rind, regular and elastic; in case of grater cheese (at least 12 months maturing) the paste appears thick, crumbly with few and very small holes;

**weight:** 6/8 kg;

**colour:** natural, lightly straw;

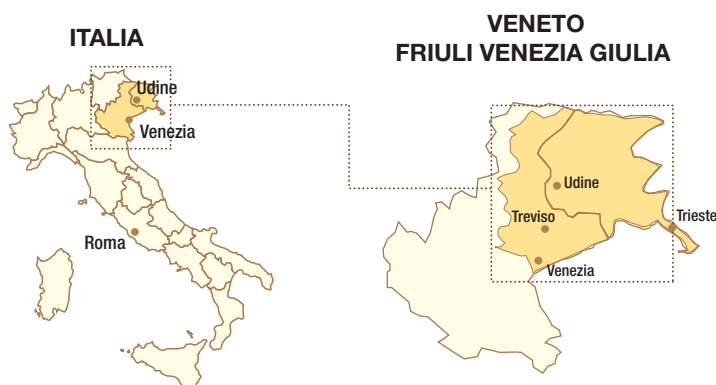
**sapore:** spicy and agreeable in cheese with at least 12 months maturing;

**fragrance:** typical;

**maturing:** minimum 60 days.

**PRODUCTION ZONE**

The production area of the Montasio PDO cheese includes the whole territory of Friuli Venezia Giulia, of the Provinces of Belluno and Treviso and part of Provinces of Padua and Venice.



**DENOMINATION MARK**



A simple "M" graphically stylized which reminds a mountain outline, is the logo realized in two colours: ochre with brown outlines. The "Montasio" wording, in capital letters, completes the mark and appears also on the rim of the cheese forms.

**NORMATIVE REFERENCES**



Acknowledgement of Denomination: Reg. CE n. 1107 dtd 12.06.1996 (issued on GUCE (OJEC) L. 148 dtd 21.06.1996)  
 Acknowledgement of Consortium for Protection: D.M. 24.04.2002 (G.U. n. 135 dtd. 11.06.2002) - renewal D.M. 11.04.2008 (G.U. n. 98 dtd 26.04.2008)

**CONTACTS**

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