



## Piave, A.O.P.

The Piave can be a substitute for Parmigiano Reggiano in a risotto, but it can also be enjoyed alone or in other foods.

For more details on this cheese, we invite you to consult the French form.



### CHARACTERISTICS

Paste	Firm
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	Italy
Region	Vénétie
Details	N/A
Producer	Agriform
Fat	30%
Minimum Refinement	12 month(s)
Family	Hard cooked cheese
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect	N/A
Taste	N/A

### PAIRING

#### White Wine



**Fruity and vibrant**  
Soave

#### Red Wine



**Aromatic and supple**  
Italian Cabernet franc

#### Beer



**Blonde Mordante**  
Gueuze, Lager, Fruit Beer

### SIMILAR PRODUCTS

- » [Parmigiano Reggiano, A.O.P. \(en\)](#)
- » [BellaVitano à la bière de framboises \(en\)](#)