



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)