



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)