

# MONTASIO CHEESE

## PREMIER PRODUCE



Montasio cheese originates in the region of Friuli-Venezia Giulia. Situated in the northeast corner of Italy, this region lies in the foothills of Alps. It borders the former Yugoslavia to the east and Austria to the North. Montasio cheese was created by Benedictine monks in the 1200's. Originally produced with sheep's milk, today Montasio cheese is made with a double milking of cow's milk. The evening milking is skimmed of the cream before being mixed with morning milk. The skimmed cream is made into mascarpone, a cheese-like spread.

Montasio cheese was awarded the DOP label which is given by the Italian government and basically defines a geographical area where Montasio cheese can be produced. The area also includes parts of Veneto. This same governing body strictly monitors the production of Montasio cheese assuring traditional methods are adhered to.