

ASIAGO
FORMAGGIO D.O.P.



CASEIFICIO SOCIALE



ASIAGO FRESCO di Povolario D.O.P.

...sublime emotion

HISTORY

The **San Vito Cheese Factory** began transforming milk into delicious Asiago cheese back in 1899 in a small building in San Vito Street from which it took its name. It was the parish priest of Povolaro, a small village 10 km North of Vicenza, that had the idea of beginning a dairy business in order to help the families of his town improving their life conditions. The 90 founder families were giving the factory only the milk exceeding their daily needs and this was providing some extra income to the poor budget of those years.

During the following years the Caseificio (Italian word for Cheese Factory) grew the business to the point that, in 1965, the factory had to be moved to a new building in Redentore Square in Povolaro, where it still stands. In 1979 the Caseificio had part in birth of the Consortium for the protection of Asiago Cheese, whose role is the protection and promotion of the "Asiago D.O.P." mark (D.O.P. in Italian stands for Protected Destination of Origin). In 2004 the Caseificio was certified ISO 9001-2008 and UNI 10939 by the CSQA in Thiene (Traceability in the feed and food chain). During the last years the Caseificio received many rewards for the outstanding quality of its products and the results obtained.

THE ARTISAN PRODUCTION

Nowadays we transform daily about 25.000 kg of milk, coming from the surrounding farms, into excellent Asiago Pressato Fresco cheese, the pride of the company. In the last years big investments has been made to improve the production facility up to the highest standards required by the policy document of the Consortium. Nonetheless we maintained our cheese production limited in order to guarantee the excellence of our Asiago. The secret of our cheese is in fact it's still made following the original artisanal methods, legacy of the territory of Vicenza, in which the skills of the dairyman play a key role in the taste of the final product.

A perfect aging, a puffed shape, accentuated holes, a fragrant sent and a smooth paste with delicate and sweet taste are the distinctive elements of the Asiago Fresco di Povolaro D.O.P.



ASIAGO FRESCO DI POVOLARO D.O.P.

Asiago Pressato is one of the most famous Italian D.O.P. cheese which has its roots in the agricultural tradition of the Asiago Plateau in the Prealps of Vicenza. **Asiago Fresco di Povolaro** is made by fresh whole milk coming exclusively from selected surroundings farms so that it's processed short after it's been milked.

Following the original ancient artisanal production method, the curd is cooked, formed and then pressed to facilitate the spill of the whey. Salt is manually added by the dairyman and when ready the wheels of cheese rest for some time in a pickle.

Asiago Fresco di Povolaro D.O.P. has a pale yellow smooth paste, presents quite big holes scattered in the whole wheel that determine the recognizable puffed shape, sign of a perfect aging. The distinctive soft and delicate taste makes it a wonderful cheese to be eaten alone or as an ingredient for delightful Italian recipes.





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