

## **Piave Cheese**

(Source: Busche Dairy)

### **Product features**

Piave is a matured, cooked hard cheese.

Each wheel has a cylindrical shape, and it is 6/10 cm high and weights 5/8 kg.

Its diameter is 30/34 cm

Some tools have been set up to protect the consumers:

- the name of Piave cheese is stamped all around the rind of the wheel;
- the cheese producer's name is printed on silk paper placed on the upper surface of the wheel.

### **Raw material**

Cow raw milk is collected in dairy farms located exclusively in the Province of Belluno area (in the north-east of Italy) .

### **Cheese making process**

PIAVE cheese is produced according to traditional cheese making process described in the "Disciplinare di produzione" (i.e. Regulations providing specific production techniques in the cheese making process, specific product properties and quality standards).

This cheese is the result of milk added to two bacterial cultures ("lattoinnesto" and "sieroinnesto") derived from cow's milk and milk whey accordingly. The mentioned bacterial cultures produce enzymes giving specific organoleptic properties to Piave cheese.

Following the curdling of the milk - due to the addition of the coagulating enzyme "caglio" (rennet) - the curd ("cagliata") is cooked, pressed into a mould and laid in brine bath for several days. The last phase consists in maturing the forms in warehouses with controlled temperature and humidity.

### **Maturity**

Piave cheese is available in three types providing various maturities:

- fresco (Fresh) aged for 20-60 days
- mezzano (Medium) aged for 60-180 days
- vecchio (Mature) aged over 180 days.

The PIAVE vecchio (extra-mature) "Oro del Tempo", a luxury cheese, is aged over 12 months.



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### **The cheese appearance**

Rind : soft and light colour for the fresh type; hard and brown colour for the mature types.

Texture : the colour is white for fresh type and becomes slightly straw yellow, grainy and crumbly for the mature types .

Taste: the longer ripening period, the sharper the flavour is.

### **Production area**

There is a strong link between the PIAVE cheese and its land of origin since dairy farms as well as the milk collected come compulsory from the geographical area of the Province of Belluno (north east of Italy).

The Italian Authorities have already approved the PDO status of the PIAVE cheese. The European Community is currently examining the PDO dossier for the last approval.

At present, the output of cheese is over 350.000 wheels per year and its production is expected to increase remarkably in the near future.

### **Information of interest**

At the 4th edition of the Cheese Olympics, held in October 2005 in Verona, the Piave cheese won the prestigious award "Buonitalia" as the best Italian cheese for export.

The international jury selected the PIAVE on the basis of two criteria that are its taste and its ability of maintaining its position on the market thanks to its competitive ratio price/quality.

In 2003 press articles on Piave cheese were published also by the "New York Times" and "S. Francisco Chronicle". Other foreign magazines, like the "The Retail Gourmet", published editorials dedicated to this cheese.

In 2002, the Piave cheese had been selected by the famous U.S. "Saveur" magazine as one of the 100 best agribusiness merchandises in the world.

In Manhattan (NY), the famous gourmet shop "DI PALO Fine Foods", currently offers Piave cheese as one of its leading food products.



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