



## Puzzone di Moena DOP of alpine hut

Puzzone di Moena PDO of alpine hut is a raw milk cheese produced by Caseificio Sociale Val di Fiemme in the alpine pastures of Salanzada in Val Moena (Cavalese), Fraul in Anterivo, and Cadinello in Castello-Molina di Fiemme. This cheese is characterized by its intense and penetrating aroma, with slight ammonia notes, and its robust and aromatic flavor, attributable to the high-altitude pastures.

### Characteristics and Production

Puzzone di Moena PDO of alpine hut is exclusively produced in the Fiemme, Fassa, and Primiero valleys using milk from cows fed on hay from high-altitude meadows, rich in aromatic elements that are reflected in the final product's fragrance. It is made exclusively from **raw milk, with no thermal treatment**. While this preserves and enhances the characteristics of the territory, **it may not be suitable for individuals with developing or weakened immune systems and is therefore not recommended for vulnerable individuals, pregnant women, the elderly, and is highly discouraged for children under 10 years old**. Puzzone di Moena, known in Ladin as "Spretz Tzaorì," meaning "savory cheese," is a raw milk cheese made using traditional methods. During aging, the wheels are manually washed with warm water and salt to create an impermeable layer that traps aromas inside, giving it its characteristic smell. The paste is soft and elastic, white to pale yellow, with medium-small scattered holes.

### Pairings and Culinary Uses

This cheese is suitable for numerous culinary preparations: it is excellent sliced, but also works well as a condiment for gnocchi or pasta, in fondues, or as a filling for savory strudels. Or on its own, paired with walnuts, honey, or fruit mustards.

**Ingredients:** raw cow's milk, salt, rennet

**Flavor:** robust, intense, slightly spicy with prolonged aging

**External appearance:** cylindrical shape, smooth or slightly rough, greasy rind, ochre yellow or light brown color

**Paste appearance:** elastic, soft, intense straw yellow color, with medium-small scattered holes

**Weight:** 10 kg

### Producer:

#### Caseificio Sociale Val di Fiemme

Via Nazionale, 8 – 38099 – Ville di Fiemme (Trento) | Tel. +39 0462340284

[www.caseificiocavalese.it](http://www.caseificiocavalese.it) - [info@caseificiocavalese.it](mailto:info@caseificiocavalese.it)

