



DOLOMITES CHEESES ROUTE

Cuor di Fassa al Vino

Cuor di Fassa al Vino is a raw milk cheese with an intense and harmonious flavor, combining the rich mountain dairy tradition of Val di Fassa with the renowned winemaking excellence of Trentino. Its uniqueness originates from the aging process, during the maturation in contact and by infiltration with Teroldego Rotaliano, one of the most prestigious red wines of Trentino.

Characteristics and Production

Cuor di Fassa al Vino is made from high-quality **raw cow's milk, meaning it undergoes no thermal treatment**. This choice preserves and enhances the characteristics of the territory. However, **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**.

At the end of the aging process, the cheese wheel is perforated and subsequently immersed in Teroldego Rotaliano, a full-bodied and structured wine. This technique gives the cheese a distinctive appearance; the rind takes on a purplish tint, and the cheese develops purple veins with an enveloping aroma of mature fruit, red berries, and a subtle hint of wine. The taste is well-balanced with a delicate savoriness, lactic notes, and a pleasantly aromatic and persistent aftertaste.

Pairings and Culinary Uses

Cuor di Fassa al Vino is ideal for those who love intense yet harmonious flavors. It can be enjoyed:

- On its own, paired with walnuts, honey, or fruit mustards.
- With traditional Trentino cured meats, such as speck or lucanica, for a refined appetizer.
- In cooking, to enrich risottos, fondues, or gourmet cheese platters.
- With a glass of Teroldego Rotaliano, to enhance its aromatic nuances.

Ingredients: raw cow's milk, rennet, salt, starter cultures

External appearance: cylindrical shape, washed rind with a purplish coloration - the cheese is perforated to allow the Teroldego wine to penetrate

Paste appearance: medium-small and scattered holes

Inedible rind

Producer:

Caseificio Sociale Val di Fassa / Mèlga de Fascia

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