DOLOMITES CHEESES ROUTE

Mature Primiero di Malga Cheese

Mature Primiero di Malga is a raw cow's milk mountain cheese produced by the Caseificio Sociale di Primiero. The milk used is sourced exclusively from high-altitude pastures (between 1,600 and 2,200 metres) during the summer months, specifically from the mountain dairies (malghe) of the Primiero and Vanoi Valleys. Following the rhythms of nature, the flavour of this cheese evolves over time, expressing distinct scents and aromas depending on the month of production and the cows' diet. The latter changes throughout the season, alternating between dry hay, fresh pasture grass, or a combination of both, thereby contributing to the richness and complexity of the final product.

Characteristics and Production

Mature Primiero di Malga is produced exclusively in the Primiero and Vanoi Valleys using high-quality cow's milk from livestock fed on high-altitude meadow hay, which is naturally rich in aromatic compounds. It is a raw milk cheese, meaning it undergoes no heat treatment; this choice preserves and enhances the territorial characteristics. However, consumption is not recommended for individuals with developing or compromised immune systems. Consequently, **it is advised against for vulnerable individuals, pregnant women, and the elderly, and is highly discouraged for children under the age of 10**.

Production follows traditional methods and involves a maturation period ranging from 6 to 12 months. During this time, the wheels are manually washed with lukewarm water and salt, encouraging the formation of a protective rind and the development of complex aromas and scents. The paste is semi-hard or hard, straw-yellow in colour, with sparse and regular eyes. The taste is intense, bold, and persistent, with hints of mountain pasture herbs and flowers; in longer-aged varieties, pleasant piquant notes emerge, enriching the aromatic profile

Pairings and Culinary Use

Thanks to its compact paste, Mature Primiero di Malga Cheese is highly versatile in the kitchen:

- To fully appreciate its flavour and aromas, it can be enjoyed on its own, accompanied by acacia honey, preserves (such as blueberry jam), or rye bread.
- When mature, it can serve as an alternative to *Trentingrana* for creaming risottos (*mantecatura*) or seasoning pasta and soups.
- Served melted with polenta.
- Excellent when paired with structured red wines or aromatic grappas.

***Ingredients**: Raw cow's milk, salt, rennet, starter cultures.* | ***Flavour**: Savoury, with notable aromas derived from summer alpine grass and flowers.* | ***External Appearance**: Cylindrical shape; washed, wrinkled, and oily rind, ochre-yellow or brown in colour.*

***Paste Appearance:** Semi-cooked, semi-hard, soft, and elastic; deep straw-yellow colour with sparse and irregular eyes.*

***Size:** Between 8.5 and 12 kg per wheel.*

Producer:

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