

Treasures from Friuli region



The first documents containing written evidence of "*Montasio cheese*" date back to the eighth century: specifically in the price catalogue of the city of San Daniele, dated 1775, which set the price decidedly higher than the average cost of other available cheeses during that time. Since that date, Montasio has remained present in all of the commercial documents from North East Italy. Today it is part of a large family of Alpine cheeses and is one of the 3 DOP products from the Friuli Venezia Giulia region: since 1984 its quality is guaranteed by a preservation society. The base material is fresh milk, the production is carried out with "soft" techniques and is available in three maturity levels, fresh, semi-

aged, and aged.

The fresh variety has a mild, delicate taste, semi-aged has a decidedly stronger taste, and the aged variety has particularly aromatic flavours.

Fine wines from Friuli pair well with Montasio in all three of its maturations: respectively *Tocai from Friuli*, *Cabernet Franc* and *Refosco* from the red peduncle of the DOC Grave (that extends from the plains to the valleys of the Pordenone province), or those coming from the antique heirloom vines recuperated and brought back to favour through years of patient and passionate work by Emilio Bulfon, in his vineyards between Castelnuovo of Friuli and Pinzano in Tagliamento. The *Piculit Neri* and the *Cordenossa* are perfectly matched with the aged cheese, while the ideal pairing for the semi-aged variety is the red Cjanorie, and for the young variety the flavourful blend *Pecòl Ròs*. Profumato uvaggio Pecòl Ròs.

