



Welcome to  
Latterie Vicentine

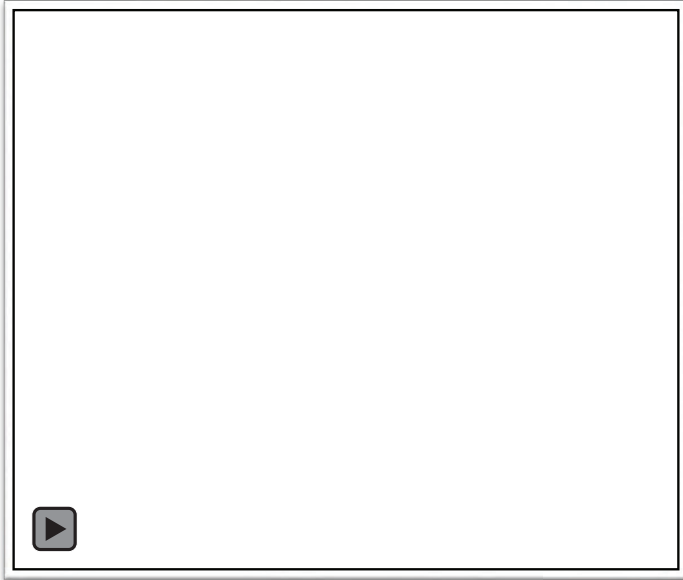




## Production sites

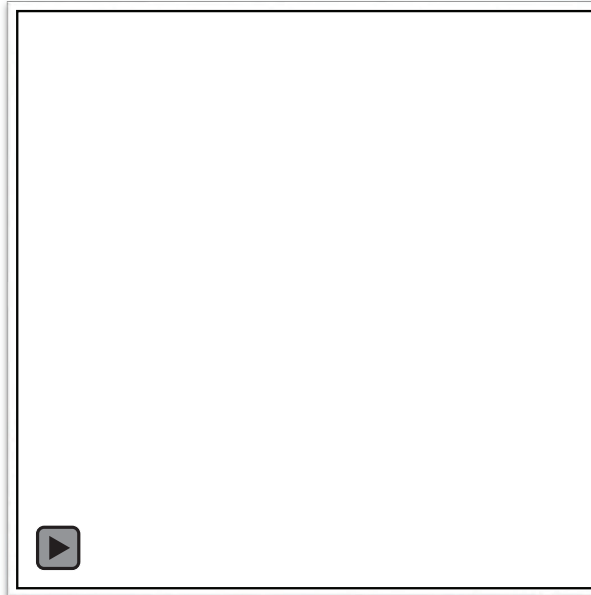
- **Bressanvido (VI)** - legal and operational headquarter with the production of Asiago PDO cheese
- **Bassano del Grappa (VI)** - Grana Padano PDO production site
- **Spini di Gardolo (TN)** – drinking milk packaging center





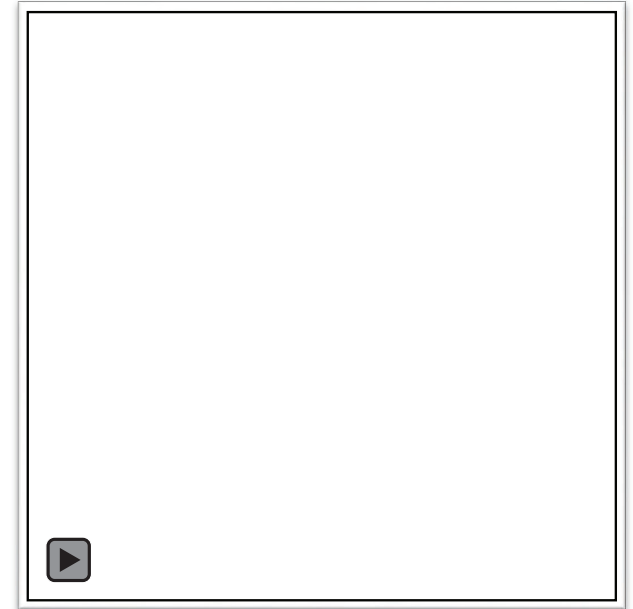
## Sustainability

Attention to the environment, animal welfare, ESG balance.



## Innovation

Continuous research and development to improve products and production processes, partnership with GranTerre.



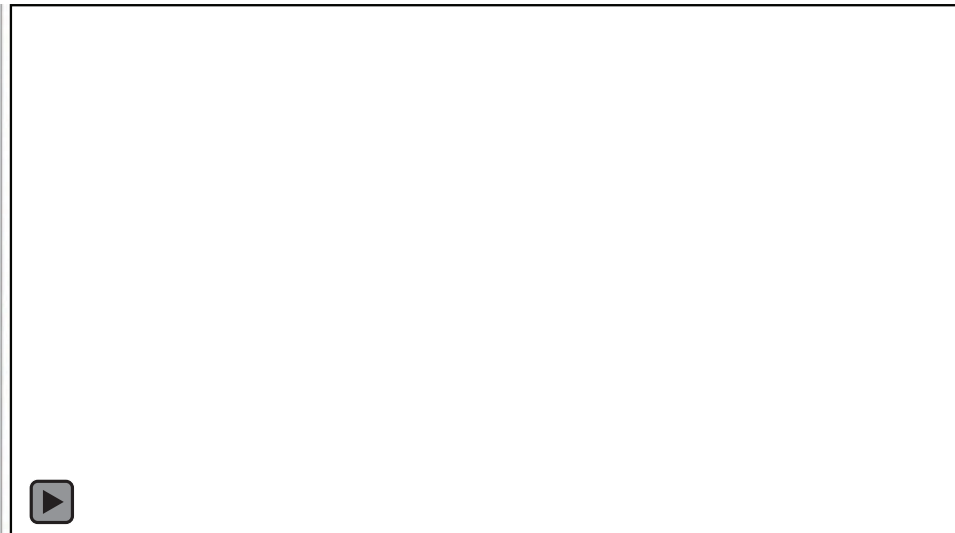
## Quality

Rigorous controls and certifications guarantee excellent products.



The true heart of the cooperative are  
our members

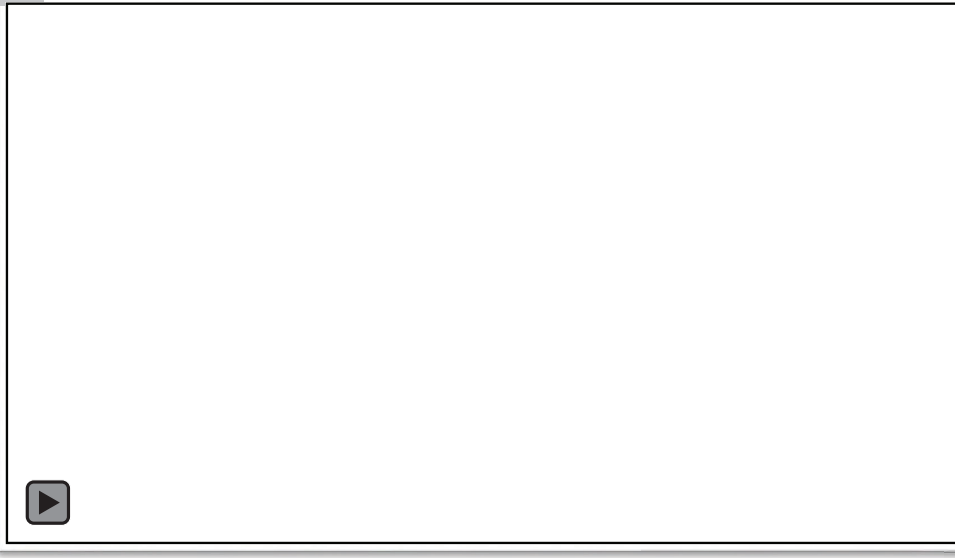
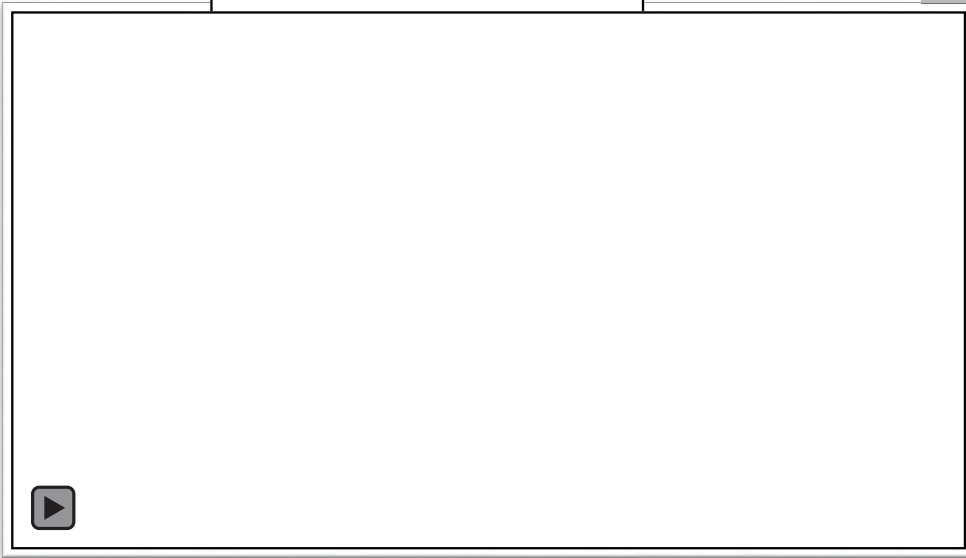




# The milk

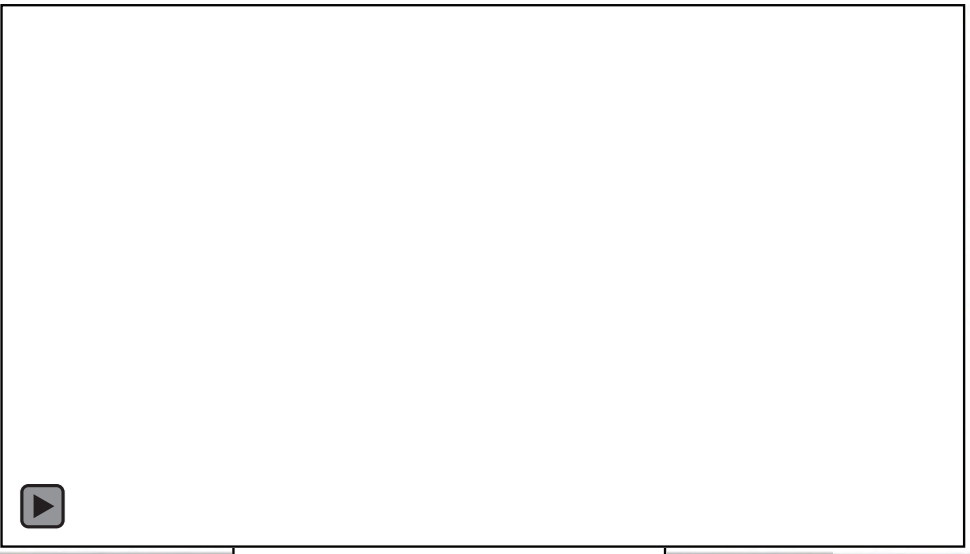
**250** associa

**The 20%** of the members are under 35 years old.



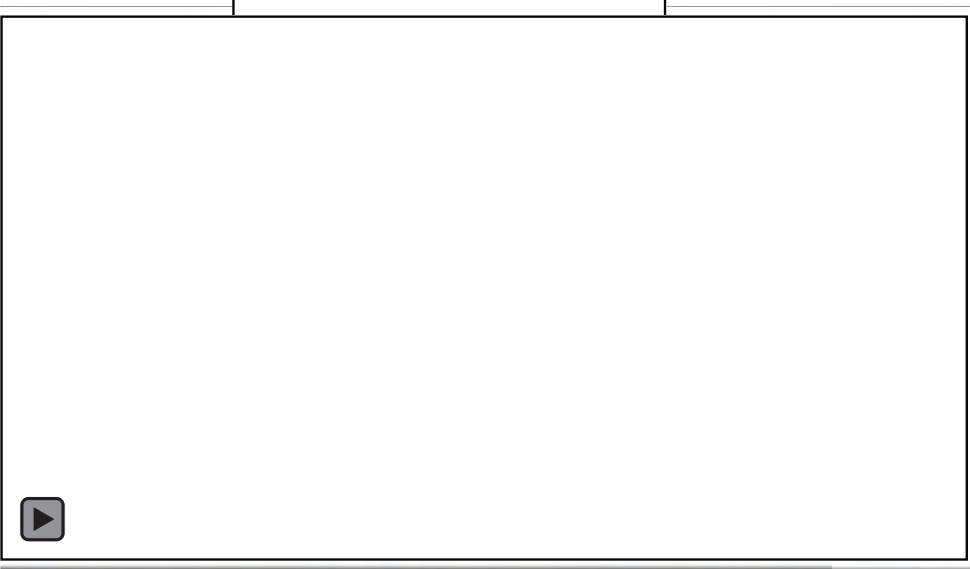
**over 14.000** lactating cows

**Collection areas:** 79% plain, 15% foothills, 6% mountains

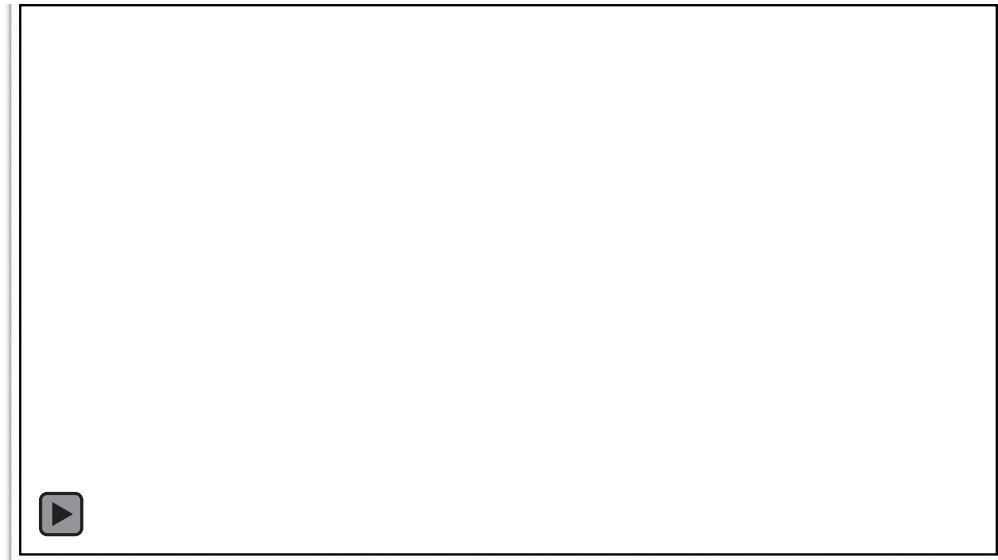


**3.000 Quir**

ily



**30 daily milk** collection rounds

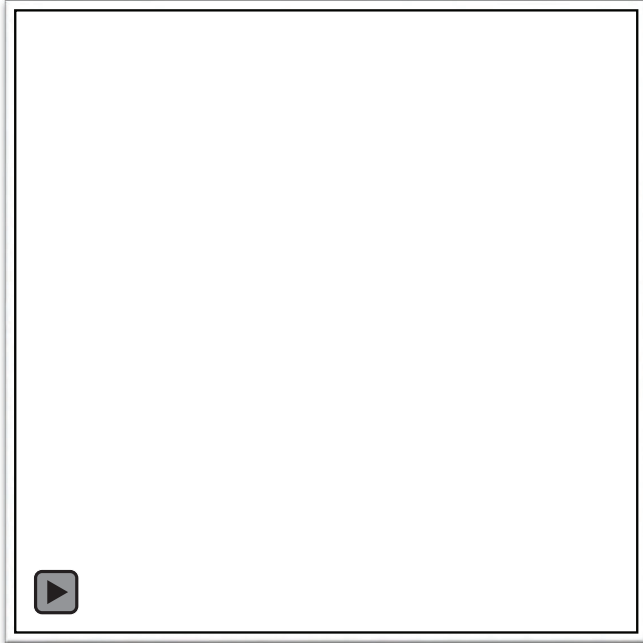


**13 Organic Farms** (65 quintals daily)

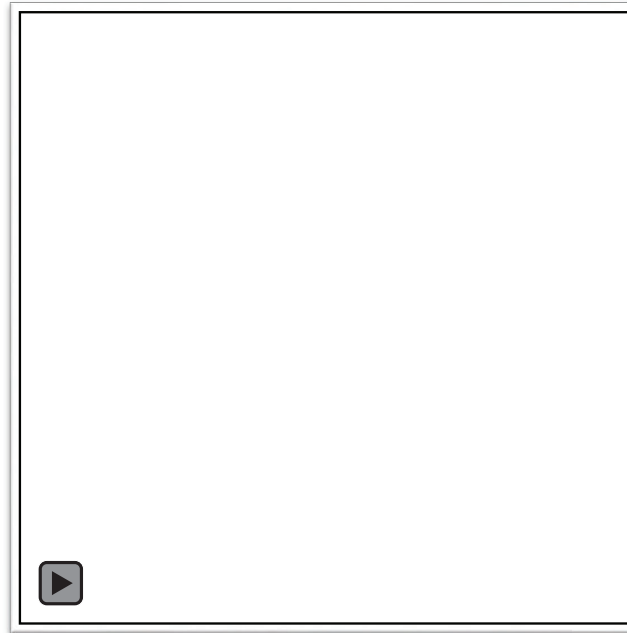
**The milk collection**



## Annual dairy production



**Fresh Asiago PDO**  
**400.000 wheels**



**Aged Asiago PDO**  
**70.000 wheels**



**We produce 30% of  
the consortium share.**

# Asiago PDO Cheese Fresh



**1.Cow's Milk:** The primary ingredient, sourced from the milk of cows raised in the Asiago plateau region.

**2.Rennet:** An enzyme used to curdle the milk.

**3.Salt:** Added for flavor and preservation.

**4.Cultures:** Specific bacterial cultures may be added to aid in fermentation and flavor development.



40 days of aging.



40 days of aging.



with Bruna cow's milk.



with organic milk.



with milk collected in mountain.

# Asiago PDO Cheese Aged



Over 3 months aged.

1. **Cow's Milk:** High-quality milk from local dairy farms, providing rich flavor and creamy texture.
2. **Rennet:** A natural enzyme used to curdle the milk and form curds.
3. **Salt:** Enhances flavor and acts as a preservative during aging.
4. **Lactic Acid Bacteria:** Beneficial bacteria that aid fermentation and contribute to the cheese's unique flavor.

These ingredients, combined with careful aging, create the distinct taste and characteristics of aged Asiago cheese.



4 – 6 months aged.

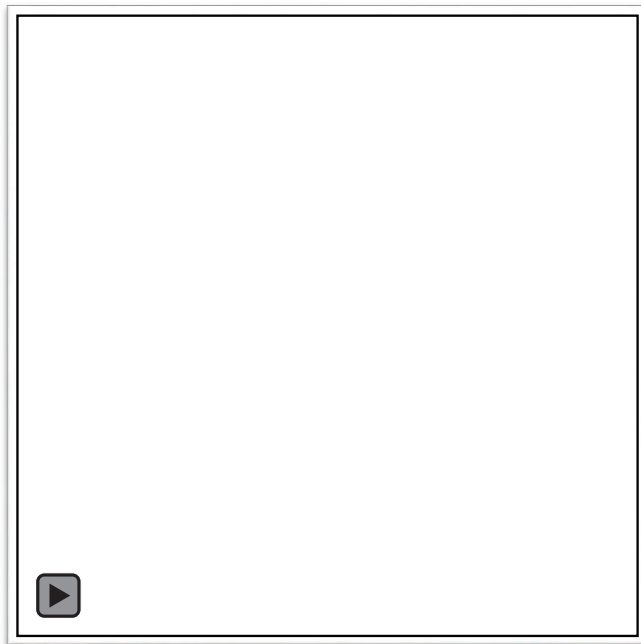


10 - 15 months aged.

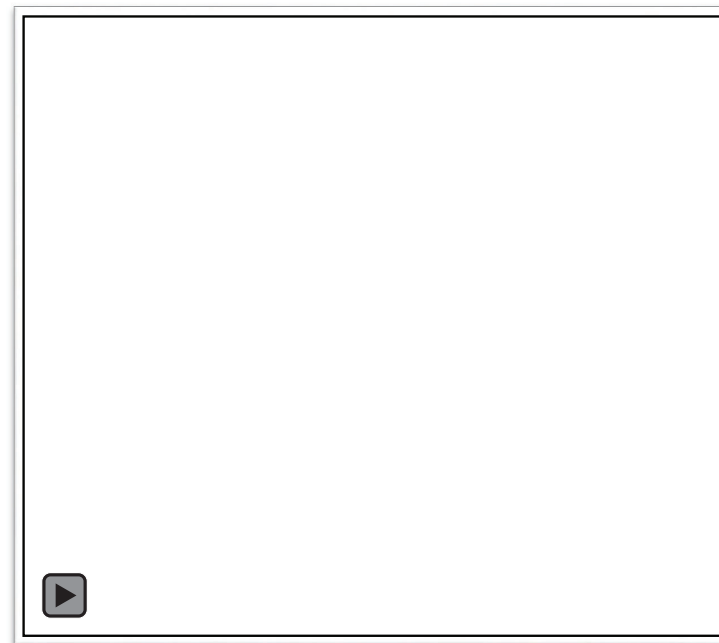


Over 15 months aged.

## Annual dairy production



**Grana Padano PDO**  
**96.000 wheels**



**Other cheeses**  
**70.000 wheels**

## Other cheeses



### Oro di Malga

Hard cheese made with milk collected in the mountains during the summer period. Aged for over 8 months. Seasonal product.



### Pan di Formaggio

Whole milk smoked string cheese with beech wood and a short aging period.





**Brenta selezione Oro**



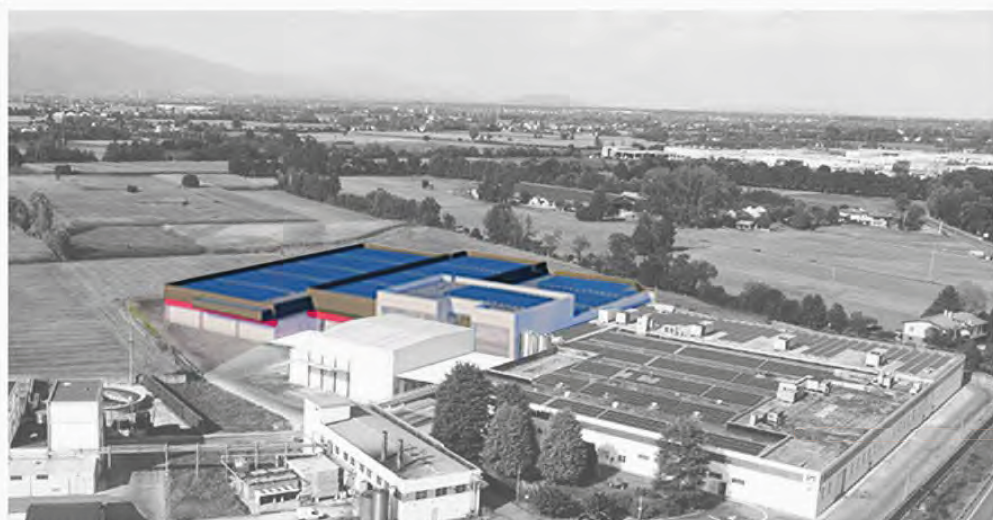




## RELIABILITY, GROWTH AND FUTURE

17 million investment for:

- new Grana Padano PDO production
- new packaging center
- new aging warehouse





7 company shops



