



## Italian Cheese Descriptions

### **ASIAGO STRAVECCHIO**

Asiago cheese is produced in the region of Vicenza and Trento region(s) of Italy. A traditional farmhouse cow's milk cheese, this cheese comes in two unmistakable forms: (Fresh Pressato) and (Stravecchio). Asiago stravecchio is made from partially skimmed milk and allowed to mature for a min of two years. The maturation process creates a cheese with a compact granular interior straw coloring, paste has smaller eye structure, and an intense fruity flavor.

Asiago and Wine: Red dry wine (Barolo)

### **BRA DURO**

Bra Duro (Aged) is made from unpasteurized cow's milk and aged well over 6 months. Bra Duro has a dense interior paste formation, thus an intense taste, slightly spicy with a hint of saltiness, so it considered to be perfect table cheese pairing well with jams, fruits and honey. Bra cheese originated in a northern Italian province of Cuneo in Piedmont. Every other year in September in this tiny medieval town called "Bra", The world largest cheese festival takes place. Cheese aficionados from all over the globe come and enjoy the festivity and to meet as well to taste cheese productions made by regional producers who are under threat of international globalization (production).

### **Alta BAITA**

Alta Baita is known for its great ski resort being up high in the Dolomite's mountains, but it also is well known for great cheese making. Alta Baita cheese is made from fresh whole cow's milk from a small number selected dairy farms. Aged for 6 months, creating a light brown rind and a somewhat firm texture on the interior. It is a flavorful Italian mountain cheese with savory flavors and aromas. The flavors are nutty and earthy without being either overpowering or too rustic.

## **Caciotta al Tartufo**

Caciotta made with high quality milk in the countryside of Rome/Italy. Generous amounts of quality black truffles are added into this sumptuous blend of cow's and sheep's milk and aged for 60-75 days. This combination of milk and aging plays a big role in the development of an exotic tangy cheese vividly dotted with black truffle speckles.

Grate it in your sauces, salads or on your favorite pasta or just serve yourself up a few wedges and enjoy with a glass of dry white or sharp red.

## **Cacio di Bosco al Tartufo**

Cacio di Bosco al Tartufo: An aged Tuscan, made from sheep milk with tiny specks of dark truffles scattered throughout. The taste of this cheese is a beautiful balance of the sweet, nutty of the aged pecorino, against the strong aroma of truffle. This cheese is versatile enough to be grated it has a firm, smooth, and oily texture.

## **Casatica di Bufala** (Quattro Portoni) , Bergamo / Italy

A soft-ripened, bloomy rind cheese with a distinct similarity to Stracchino, Casatica® highlights the characteristics of buffalo milk. The name comes from one of the four entrances to their town, Cologno al Serio. The cheese oozes when you cut into it and is milky and creamy with a sweet finish — it's just heaven!

## **CACIO DI ROMA**

Once the cheese obtains its form and some texture, it is bathed in sea salt for 24 hours and then aged on wood in cellars for thirty days. The end result is a creamy textured cheese with a mild, balanced flavor finishing with a touch of fruit. The name "Cacio", meaning cheese, is generally used in Central and Southern Italy while "Formaggio" is more recognized word in the rest of Italy. It exemplifies the classic Italian table cheese.

## **DELITIA BUTTER**

Delitia butter, with its fragrant and delicate flavor, is produced with pasteurized cow's milk that graze open fields with vast luscious grasses in the Parma and Reggio Emilia region. Delitia quality is without equal, it is the cream left over from the production of parmigiano reggiano, milk strictly selected in accordance with extraordinary and rigorous disciplinary of production of fine cheeses.

Butter is great! It makes things taste good, there are your basic everyday butters, and then there is that special unique butter. When I have a particularly nice crusty bread or an Italian Cornetto (croissants), I go for the fancy butter, the star of the show.

## **PECORINO IN WALNUT LEAVES**

A sturdy drum of fluffy, airy cheese wrapped in a damp, black walnut leaf equates to springtime eating bliss in Piedmont, or anywhere else. This seasonal delicacy offers a fungal, woody counterpart to the typically zesty citrus flavors of fresh goat cheese. Bound with a bit of hay, perfectly balanced, tart and twiggy. We're going to veer away of the standard Sauvignon Blanc pairing and go light, red and local, in the form of Barbera.

## **CACIOCAVALLO SILANO**

Caciocavallo Silano cheese is made in the Basilicata and Campagna region of Italy. Made from 100 % cow's milk, it is easily recognized from its pear shape (when hung to dry for aging). The rind has a smooth, hard shell that preserves the interior from drying out. The interior is a light to a pale straw coloring and intense nutty flavor, the finish is sharp like a refined provolone. Caciocavallo when aged for 12 months it will sharpen even further to the point as "cut your tongue".: Red robust dry wine (Aglanico Del Vulture)

## **BARRICATO PEPE NERO**

This cheese is made in northern Italy in Treviso from cow's milk and soaked in wine barrels with black and green peppercorn. The rind is all covered with pepper, the interior is semi-soft and has a very milky, creamy flavor. This cheese has been soaked in peppercorn on the outside, but also infused with fine pepper in the paste. It has a velvety, creamy texture and rich peppercorn flavor.

served along a strong beer or ruby red wine.

## **CANESTRATO DI ROMA**

Canestrato Romano owes its name to the baskets in which this sheep's milk cheese from Lazio Region is set to ripen., which lends a sweet taste to the cheese, the basket is an integral part of the manufacture of this respected cheese. The basket produces this cheese's signature crinkled rind as well.

The ewe's that are milked to produce Canestrato are only allowed to graze on luscious green grasses and feed. They are milked twice per day, so that the milk retains its micro-elements and has a richer, fuller flavor.

## **FIORE SARDO**

Fiore Sardo cheese is produced in Sardinia, Italy from 100 % ewe milk, aged a minimum of six months. The rind has a black wax color, the interior paste is golden yellow, straw color. The paste is firm and

somewhat grainy with small eye structure. The taste is a wonderful rich flavor of caramel, saltiness and a hint of fruit. As this cheese ages it is rubbed with olive oil and sheep fat to intensify the interior and maintain moisture. Try as a zest to any salads or as a table cheese. For an un-believable addition to sauces, mix (two parts Fiore Sardo, one-part Genuine Pecorino Romano).

## **Fontal**

Produced in the Val d'Aosta Valley region in Italy, it is a mild and unassuming semi-soft pasteurized cow's milk cheese. This pasteurized cow milk Italian Fontal is far less assertive than its older cousin, Fontina Val d'Aosta. Semi-Soft, sweet, and easy to melt. It is great for cooking, forming a dense layer of melted heaven.

## **Fontina Val d'Aosta**

Produced in the Val d'Aosta Valley region in Italy, near the French and Swiss borders. Fontina is a semi soft cheese aged a minimum of 60 days, produced from 100 % cow's milk grazing on high-altitude pastures filled with wildflowers and native herbs. The straw-colored interior has a delicate nuttiness with hints of honey. Fontina is a great cooking cheese melting evenly and providing dishes with a great taste of mushrooms and acidity, does not lose flavor. Best to savor fontina with fresh fruits and a mild glass of red wine

## **GORGONZOLA PICCANTE**

Gorgonzola Piccante cheese also known as Mountain Gorgonzola is produced in the Lombardy, Milan, region of Italy (the center of fashion). This cheese comes in two unmistakable forms: (Piccante) and (Creamy). Gorgonzola is one of Italy's premier table cheese made from 100 % cow's milk. It is unmistakable due its washed rind and green-blue veined interior from the injection of penicillin. Unmistakable, creamy, sharp and spicy flavor. Gorgonzola is utilized in many Italian recipes, try it soon as an appetizer on crusty toasted Italian bread, drizzle with EVO (Extra Virgin Olive oil Lucania) . Gorgonzola is part of the Stracchino fresh cheese family.

## **CAPRE VERDE CREMIFICATO (SOFT)**

Cremificato is made from just the gently pasteurized morning goats' milk. The blue cultures are added to the milk before coagulation, and the curd is left large, wet, heavy with moisture. So thick is the paste that when pierced, the curds cave in, minimizing the blue veining that can occur. The resulting flavor is rich, and profoundly "sweet". Frequently used in Italy in sauces or on fresh bread. Superb, too, for dessert with fresh pears, apples or simply drizzle with honey. Region: Lombardia

Wine: Red dry wine (Orvieto Classico, Merlot)

## **GINEPRO PECORINO**

Ginepro is a hard-raw sheep milk cheese, produced in the Lazio Region of Italy. This cheese is soaked in an aromatic bath of balsamic vinegar and juniper before it is aged for a minimum of four months. The dark brown rind is created by the vinegar, though the lingering finish is kissed with gin-juniper rather than acerbic acid. Wrapped in paper, which contains moisture, the cheese is always moldy, and benefits from a few hours' breathing.

## **GRANA PADANO**

Grana Padano cheese is produced in a great table cheese produced in the same artisanal fashion as Parmigiano Reggiano. This cheese is made from 100 % cow's milk grazing the rich lushes' pastures near the Po' river of Italy. The flavor is nutty and quite pleasant. Grana Padano is delicious shaved on salads and steamed vegetables or served as a table cheese.

Grana Padano and Wine: Great with any robust red wines.

## **MASCARPONE CHEESE**

Mascarpone is a wonderful ultra-rich cheese, made mainly in the Lombardy region, Milan, Italy. Mascarpone is made from the creams of cow's milk; one drains the moisture from heavy cream using a small amount of citric acid and sifted through a woven cloth (there is no rennet or starter in the making of this fine product). The result is a smooth, slightly sweet fresh cheese. Use are extensive as with dressing up any fresh plate of fruits. Makes a great savory spread when mixed with white anchovies, mustard and herbs.

## **MOZZARELLA di BUFALA (FROZEN)**

Mozzarella di Bufala is a creamery, stretched curd cheese made from mixture of buffalo's and cow's milk in the south of Italy. It has an oval or spherical shape of various sizes and it is wet, shiny and pure white. Like most fresh cheeses, mozzarella is used to add texture rather than a specific taste to a dish. The juices oils and flavors of the other ingredients are absorbed and intensified by the mild, moist open layers of spun curd. The cheese is sold swimming in whey. It is soft and rubbery and stored in a whey brine. It is best served with sliced tomatoes and fresh basil drizzled, with extra virgin olive oil, and sprinkled with salt and pepper.

## **MOZZARELLA FRESH**

The cheese has a delicate taste with a white color. It has a soft, creamy, smooth texture. This cheese is usually eaten for snacks or it is excellent mixed with salads, fresh tomatoes or other vegetables. Sometimes it can have the shape of balls and the cheese is then called Bocconcini.

### **Moliterno Truffle Pate'**

Moliterno Black Truffle Pate': A Sardinian raw milk pecorino cheese with imparting taste of nuttiness and earthy with a slight crunch of crystal /saltiness. The exterior is coated with an oil and vinegar rub to preserve the aroma from the truffle pate. When pieces are cut there is an aroma that leaves you breathless, it is both delicious and intriguing visually, this cheese is a showstopper.

### **PARMIGGIANO REGGIANO**

Made from 100% raw cow's milk in the regions of Reggio-Emilia, Modena and Parma. The most widely acclaimed cheese for its versatile uses for the young to the elderly due to its high content of calcium. This cheese is made from 100 % cow(s) milk grazing the pastures near the Po' river of Italy. The flavor is nutty with sharp, sweet overtones. The flavor changes with the season of the milk when collected as well as the aging of the cheese. Parmigiano Reggiano should age a minimum of 18 months.

### **PECORINO CROTONESE**

Pecorino Crotonese Produced in the region of Calabria, Italy. Crotonese is all produced with sheep's milk and it is made in the old fashion tradition utilizing a jute / wicker basket for the cheese to age. This is reflected in the crosshatch pattern of the rind. Crotonese is a compact paste, white to ivory in color. This cheese is great for melting for sandwiches as well as for shaving onto salads or pizza. Crotonese and Wine.

### **PECORINO PEPATO "AGED"**

" Sicilian" This Mediterranean specialty comes from Sicily. This table cheese is made from 100% sheep's milk and aged a minimum of 9 months. The cheese comes in a cylindrical form and is unmistakable due to its basket weave on the exterior. This cheese is rindless, the white coloring outside and inside easily shows the spotting created by the whole black peppercorn. This cheese has a mild to piquant flavor, try it on eggs dishes, grated on salads, or for snacking with a robust red dry wine.

### **CACIO / PECORINO PEPATO "Young"**

" Sicilian" This Mediterranean specialty comes from Sicily. This table cheese is made from 100% sheep's milk and aged a minimum of 5 months. This cheese is rindless, the white coloring outside and inside easily shows the spotting created by the whole black peppercorn. This cheese has a mild to flavor, try it on eggs dishes, or for snacking with a dry wine.

## **PANTALEO**

Pantaleo a unique and rare pasteurized goat's milk cheese from the Island of Sardegna (Italy) aged a minimum of 100 days. Pantaleo is Ivory in color with flavors of herbs, lemon and a tangy lime finish. Pairs well with pears, olives, honey and crusty bread alongside your favorite chaser, we suggest a full glass of Chardonnay or a fine Pilsner beer.

## **PECORINO ROMANO**

" Genuine" Pecorino Romano " genuine" is 100 % milk from sheep, produced only in Lazio, Italy. In Lazio the grasses and herbs the sheep feed on are abundant and luscious, yielding a creamy pecorino, with unmistakable flavoring. compared to all the other "Pecorino Romano's" this Pecorino Romano is less salty and has less filler. Try it grated with your favorite dish or just as a snack with your favorite glass of red wine.

## **PECORINO LUCANO**

The pecorino is made by traditional methods and relies on several factors for its taste and texture. The sheep are carefully bred, and fed on the abundant and aromatic grasses of the Basilicata, creating a distinctively piquant and delicious cheese. The milk is still often strained in burlap and cooked in great cauldrons handed down through generations of farm families. Another of the important factors in local pecorino production is the air in which the cheeses are left to dry. These conditions are carefully controlled by the local producers, who are justly proud of their product.

## **PECORINO TOSCANO**

Toscano is a D.O.C., sheep's milk cheese, produced mainly in the region around Tuscany, Umbria and finally in Lazio, Italy. Under the strict watch of the Consortium of Pecorino Toscano it is aged a minimum of 5 years. The cheese has a pale tan rind, the interior is firm and compact with a straw color. The flavor is nutty with a refined finish. Great in salads and as an all-around table cheese Pecorino Toscano is enjoyable with Tuscan reds.

Toscano and Wine: Red dry wine

## **PECORINO TOSCANO fresh**

Young Tuscan pecorino bear so little resemblance to their aged counterparts that it's difficult to believe they're of the same family. This younger wheel aged only 30-60 days, is tangy, acidic and lactic with the clean, bright taste of fresh milk. With a springy, semi-firm texture and no rind to speak of, this fresh version partners beautifully with fatty, salty, dried charcuterie. Made of pasteurized sheep milk.

## **PIAVE VECCHIO**

Often likened to the king of Italian cheese, Parmigiano Reggiano, Piave is a deliciously nutty, pasteurized cow's milk cheese from the Veneto in northern Italy. It has a concentrated sweet, crystalline paste with a full, tropical fruit flavor and slight almond bitterness. Aged for six months, Piave is wonderful as a table cheese, shaved over a salad of bitter greens, or enjoyed with an aperitif. Like Parmigiano, Piave has an affinity for both red and white wine.

## **PROVOLONE CABRE'**

Similar to the better-known Auricchio brand, this imported sharp Provolone is produced on the Padana plains in Cremona. Made of pasteurized cows' milk, firm, beefy and sharp, ideal for grating over thin slices of carpaccio.

## **RICOTTA SALATA**

Ricotta Salata is, in essence, an unaged Pecorino Romano. Pure white and rindless, resembling Feta, the cheese is pressed, salted and dried to acquire a dense, firm, yet tender smooth texture. Mildly sweet, nutty, and milky flavor finds versatility as a salad topping, fruit accompaniment, and cooking ingredient. Well priced, too.

## **SOTTOCENERE**

Pasteurized Cow milk, creamy, labor-intensive cheese is made of pasteurized cow's milk from the northern Italian region of Veneto. Aged in a coat of nutmeg, coriander, cinnamon, licorice, cloves, and fennel, the Semi-Soft paste is laced throughout with slivers of black truffle. Delicate, aromatic and unusual, Sottocenero is a silken indulgence perfectly suited to the sparkle of Lambrusco.

Beverage: Lambrusco, White and Dry

## **TALEGGIO**

A soft cow(s) milk cheese produced in Val Taleggio province of Bergamo Italy. The shape of this cheese is square with reddish to brown washed rind (inedible), and an off-white interior paste. Taleggio is also from the family of Stracchino, this cheese is ripened naturally in caves, utilized in many Italian dishes since it melts evenly and provides each dish with a unique aroma. Taleggio is excellent as a desert cheese and it has an accompaniment to any robust red wine.

## **TOMA PIEMONTESE**

Toma is an Italian cheese from Piedmont region. It is a semi-hard cheese made from cow's milk. It exists in several versions depending on a period of maturation. The young cheese is sweet and milky, but if it can mature for up to 12 months, the flavor becomes tangier, often sharp. Toma has a soft, leathery rind and tastes fresh and creamy.

## **TRECCIONE SMOKED**

This is white/light yellow, like a low-moisture Mozzarella to the touch. Smoky taste and flavor. A treccia in Italian is a braid, so I guess this cheese was in the shape of a braid at some point. Lightly smoky, doesn't taste like Hickory Farms, a little bitter, creamy, pasty at times, and then there is the smoke taste, but it's not too strong.

## **UBRIACO DEL PIAVE**

Produced in Veneto, Italy, ubriaco means drunken and the name is derived from the practice of curing young cheeses in wine and covering the rind with Cabernet, Merlot, and Ribose grape must. An unusual raw cow's milk cheese with a heady, fermented aroma and sweet flavor plus a fruity, mouth-puckering bite at the finish. Matured for 6-10 months, the rind is violet with fossil-like remnants of grape seeds and leaves. The texture is firm yet crumbly, almost wet. A dramatic piece of formaggio.

## **Cacio di Caterina**

In every cheese of Caseificio Il Fiorino, there is the flavor of the most authentic Maremma. The merit goes to a process that is still exclusively artisan, which takes place entirely within the dairy, and a careful selection of raw materials.

All the milk, from which sheep's cheeses are produced, comes from carefully selected local flocks. This aged Pecorino Toscano Cacio di Caterina has a DOP nomination, with a persistent, balanced flavor, defined as splendid and elegant