

BRICA



BRUNO AND VERANO BERTAGNI

Tuscany, Italy

SENSORY PROFILE

This cheese is made in the small town of Pieve Fosciana, located 20 miles north of Lucca, and is one of the most traditional cheeses produced in this mountain region of Tuscany. Bruno and his son Verano Bertagni make this small production cheese using raw cow's milk from 6 small herds located around the Garfagnana region.

Brica's texture is semi-hard and compact. This cheese is aged for a minimum of 40 and a maximum of 60 days. With aging, the aroma becomes more intense while remaining delicate at the same time. Its flavor is sweet and intense, with a scent of fresh butter. The rind is pale and thin and the color is ivory.

Ingredients: Raw cow's milk, rennet, salt

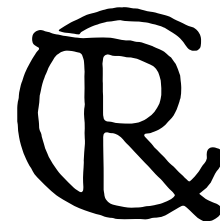
TRADITION

The father-and-son team of Bruno and Verano Bertagni hand make cheeses in the mountains of Tuscany, in the Alta Garfagnana region. Milk for their cheeses is locally sourced from 17 small farms and include milk from rare breeds of sheep called Massese and Garfagnana. Though Tuscany is well known for producing exquisite sheep's milk cheeses (Pecorinos), Bertagni also uses cows and goats milk to produce delicately flavored cheeses with exceptional flavor.

AGED	40 - 60 days
RETAIL SIZE	2 lb piece
ITEM NO	*08700
CASE	2 x 2 lb pieces

* Preorder cheese--speak with our sales team about our preorder cheese program.

REVISED 8/14/18



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