

FORMAGGIO AL TARTUFO



BRUNO AND VERANO BERTAGNI

Tuscany, Italy

SENSORY PROFILE

This soft paste cheese is compact in its consistency and straw yellow in color. An excellent melting cheese, this is the main ingredient for the regional dish "fonduta," a staple in many alpine skier diets.

The milk used in Formaggio al Tartufo comes from the cheese makers' brothers' cows which graze solely on fresh grass. Production does not involve high heat thereby protecting the natural enzymes and producing a cheese with subtle flavors.

Ingredients: Cow and sheep milk (past), salt, animal rennet, lactic ferments

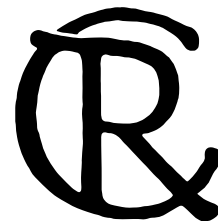
TRADITION

The father-and-son team of Bruno and Verano Bertagni hand make cheeses in the mountains of Tuscany, 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 (Pecorino's), Bertagni also uses cows and goats milk to produce delicately flavored cheeses with exceptional flavor.

AGED	30 days
RETAIL SIZE	1 lb wheel
ITEM NO	*08250
CASE	3 x 1 lb wheels

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

REVISED 8/14/18



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