

PALARETO



BRUNO AND VERANO BERTAGNI

Tuscany, Italy

SENSORY PROFILE

This wonderfully distinctive raw goat's milk cheese is highly aromatic. Seasoned on pine boards, it achieves its best flavor if eaten within six months of aging. It has a slightly chalky paste, semi-hard texture and a typical aromatic flavor of fresh goats milk. The rind is white and velvety.

Ingredients: Raw goat's milk, salt, rennet, lactic ferments

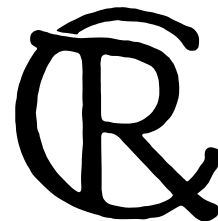
TRADITION

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 (Pecorinos), Bertagni also uses cows and goats milk to produce delicately flavored cheeses with exceptional flavor.

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| AGED | 60 days |
| RETAIL SIZE | 2 lb wheel |
| ITEM NO | *08850 |
| CASE | 2 x 2 lb wheels |

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

REVISED 8/14/18



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