

GORGONZOLA LUCIFERO



AGED	2 months
RETAIL SIZE	3 lb
ITEM NO	07100
CASE	4 x 3 lb

ARRIGONI BATTISTA

Lombardy, Italy

SENSORY PROFILE

Lucifero is a blue cheese produced with pasteurized milk from a farm in Pagazzano. Aged for a minimum of 50 days, this cheese has a creamy paste that is riddled with pepper flakes, giving it a spicy flavor.

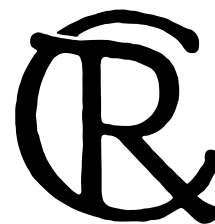
Very similar to a gorgonzola with the addition of heat from the pepper flakes, this cheese pairs wonderfully with red and dried fruits such as figs.

Ingredients: Cow milk (pasteurized), salt, animal rennet, hot pepper

TRADITION

In 1914, Arrigoni Battista began making Taleggio and other cheeses typical of this region, following old family recipes. Arrigoni Battista, as the company would be called, is still located in Pagazzano, in the heart of the Lombardy region in Northern Italy, and is recognized as a leading producer of traditional DOP cheeses. Milk is sourced from both their own cattle farm and from farms located within a maximum radius of 30 km from the dairy. They have strong and lasting relationships with these farms, many of which have existed for over twenty years.

REVISED 11/8/2016



ROGERS
COLLECTION