

FOREVER CHEESE



SOTTOCENERE® AL TARTUFO

This original creation from Sergio Moro is no average semi-firm cow's milk cheeses. A bounty of black truffles is added into the paste, which is then aged in ashes of spices to preserve it, as per Venetian farmers' tradition. Available in wheels, mini wheels, and precut wedges.

CHEESE TYPE	Semi-Firm, Flavored
MILK TYPE	Pasteurized Cow
BREED	Frisona, Pezzata Rossa
RENNET	Animal
ORIGIN	Veneto, Italy
AGING	3 months
SHELF LIFE	9 months from pack date
INGREDIENTS	Pasteurized Cow's Milk, Rennet, Salt, Black Truffles. Ashed rind: Cinnamon, Nutmeg, Licorice, Fennel, Clove, Anise, White Truffle Oil. Inedible rind.
CASE PACK	1/12 lb, 2/7 lb, 6/400g mini wheels, 10 lb case random weight wedges
PRONUNCIATION	so-toh-CHEH-neh-ray ahl tar-TOO-foh
SERVING SUGGESTIONS	Shave atop warm polenta or melt in a decadent grilled cheese
PAIRINGS	Prosecco

Appearance

Wheel has grey ash rind adorned with 3 green leaves. The ivory paste has flecks of black truffle and small eyes throughout. Packed in cryovac and wrapped in rustic paper.

Flavor

Creamy with a balanced truffle flavor. Notes of sweet milk with a silky mouthfeel.

History

Sergio Moro is carrying on the family business founded by his grandfather, Luigi, who began a milk cooperative in 1930 to help local farmers. Today, Sergio crafts unique cow's milk cheeses that reflect the region's terroir. A judicious amount of black truffles are added into the paste of Sottocenere® al Tartufo, which is then aged in ashes to preserve it, as per Venetian farmers' tradition. Don't be fooled by the countless imitators. You can identify authentic Sottocenere® by its 3 decorative green leaves, the use of various spices (including nutmeg, cloves, coriander, cinnamon, licorice, anise, and fennel), and a hint of truffle oil on the rind. This contributes delicate aromas and helps set this cheese apart from the crowd.

Handling

Keep cool. Bring to room temperature and let breathe from cryovac several hours before serving. Mold may form on the rind; this is normal and may be trimmed away.

A PASSION FOR GREAT TASTE

36-36 33rd St. Suite 307, Long Island City, NY 11106 • (718) 777 0772

Web: forevercheese.com • Facebook/Instagram: @forevercheeseco

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