

MARZOLINO ROSSO



BRUNO AND VERANO BERTAGNI

Tuscany, Italy



SENSORY PROFILE

This cheese is made by Bruno Bertagni and his son Verano who apply a traditional Tuscan method which involves rubbing dried tomato concentrate into the rind. The tomato concentrate protects the rind from unwanted mold growth. Marzolino is hand made in the town of Pieve Fosciana. It has a deliciously sweet earthy taste, light crumbly texture and a not too aggressive flavor. It is ideal to eat as part of a cheeseboard selection or on its own with crusty bread or wafer thin slices of Prosciutto with fresh figs.

Ingredients: Cow and sheep milk (pasteurized), calf rennet, salt, lactic acid bacteria, tomato concentrate sprinkle

TRADITION

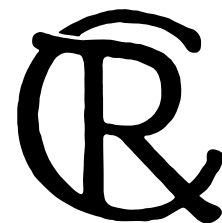
The father-and-son team of Bruno and Verano Bertagni hand make cheeses in the mountains of Tuscany, the Alta Garfagnana region. Milk for their cheeses is locally sourced from 17 small farms and include milk from rare breeds of sheep called Massese and Garfagnana. Though Tuscany is well known for producing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

AGED 30 days

RETAIL SIZE 2 lb piece

ITEM NO 08650

CASE 3 x 2 lb pieces



**ROGERS
COLLECTION**