

# PECORINO TUADA



**Gold Medal, European Mountain Cheese Olympics  
Sheep Cheese Category (2004)**

AGED	8 - 9 months
RETAIL SIZE	7 lb wheel
ITEM NO	08100
CASE	2 x 7 lb wheels

REVISED 8/21/2017

## BRUNO AND VERANO BERTAGNI

*Tuscany, Italy*

### SENSORY PROFILE

Tuada, which means "cellar" in Tuscan dialect, refers to the fact that this cheese, coated with ash and olive oil, matures for more than 5 months on beech boards in cellars. This is a Pecorino (sheep's milk) cheese produced with the milk of the Garfagnana breed. The taste is exceptionally sweet, considering the long aging process, with an earthy flavor.

Enjoy Tuada together with cured meats, savory vegetable creams and bread. Grate it on pasta, and ravioli. For something different, try it with a Mantuan mostarda.

**Ingredients:** Sheep milk (pasteurized), salt, animal rennet (lamb), 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.

