

# TALEGGIO DOP



## CASTEL REGIO

*Lombardy, Italy*

### SENSORY PROFILE

Taleggio is a soft cheese of ancient origins, whose name comes from the Taleggio Valley (Valtaleggio), located in the northern part of the Lombardy region, near the town of Bergamo. Taleggio Castel Regio is a glorious soft creamy cheese, hand-salted and aged for a minimum of 35 days in pine boxes, which give it its characteristic square shape. You can distinguish it for its packaging with the image of the Pagazzano Castle. The rind is thin and soft, and pinkish in color due to the weekly brushings with water and salt. Its paste is velvety, more crumbly in the center; holes are tiny and generally absent. The color is pale yellow under the rind and whiter in the center. Taleggio Castel Regio has a sweet, buttery feel and a very intense aroma.

**Ingredients:** Cow milk, salt, rennet

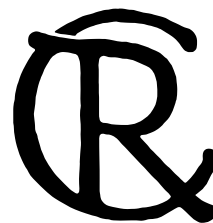
### TRADITION

In 1914, Arrigoni Battista began making Taleggio and other traditional Lombardy cheeses following old family recipes. Arrigoni Battista, as the company would be called, is still located in Pagazzano in the heart of the Lombardy region, 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 of the dairy. They have strong and lasting relationships with these farms, many of which have existed for over twenty years. The mission of Arrigoni Battista is to protect the tradition of the land, people, and animals and this is expressed through the cheeses they produce. They still employ artisan techniques which take more skill, effort, and time than many modern techniques, but they believe the artisan ways honor the traditional recipes.

RETAIL SIZE	5 lb square
ITEM NO, for boat	08400
ITEM NO, for preorder by air	<b>*08405</b>
CASE	1 x 5 lb

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

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