

CRAVOT DE BARBERA (UBRIACO)



CASEIFICIO PAJE

Piedmont, Italy



ITEM NO	PJ0100
AGED	4 months
CASE	2 x 2.5 kg wheels
WEIGHT	12 lb

SENSORY PROFILE

Cravot de Barbera - nicknamed Ubriaco ("drunk" in Italian) - is an aged goat's milk cheese aromatized and matured with Barbera D.O.C. red wine. The well-balanced and rich flavor is a testament to its skillful aging process - it is uniquely aged for two months in cellars, and then two months soaked in decadent and flavorful wine. This cheese has an intense aroma, a soft and supple texture, and a sweet and fruity flavor profile. The fresh and aromatic nuances from the Barbera D.O.C. wine result in a flavorful synergy that leaves a lasting impression. Ideal pairings would be a glass of robust, full-bodied red wine such as Barolo or Barbaresco to further elevate the flavors. Accompanying this cheese with some crusty Italian bread and a side of spiced fruit chutney can create a delightful gastronomic experience that highlights the rich complexity of Ubriaco. Let it temper at room temperature before serving.

Ingredients: Pasteurized goat's milk, vegetable rennet, and salt.

TRADITION

Passionate about using traditional Italian cheese making techniques, Caseificio Paje brings you the finest artisan cheese experiences steeped in age-old practices. The owners Paolo and Denise, a couple that originally worked in technology, founded Paje to produce cheese in harmony with nature and work in better alignment with their lifestyle. At the heart of their philosophy is a deep commitment to sustainability and animal welfare. They have cultivated deep relationships with two farmers they purchase their quality milk from (who farm using organic practices). They practice low-temperature pasteurization to retain all the delicate flavors from the milk, and only use vegetarian rennet. Paje's great pride in their cheese selection showcases their dedication to the rich cheesemaking tradition of Piedmont.



**ROGERS
COLLECTION®**

REVISED 1/9/2024