

BLU DI CUNEO



CASEIFICIO RABBIA

Piedmont, Italy



Gold medal at the Piedmontese Cheese Festival (2024)

Silver Medal at Italain Cheese Awards (2025)

ITEM NO	FRO400
SIZE	2.5 kg
PACK	2
WEIGHT	2.5 kg
AGED	40 days



**ROGERS
COLLECTION®**

REVISED 4/16/2026

SENSORY PROFILE

This spoonable blue comes in a convenient six pound wheel that is bursting with mouthwatering flavors. This cheese is the collective effort of a recently formed association of traditional cheesemakers from the Cuneo area. Each producer involved crafts this enticing blue cheese that is typical of the area according to traditional recipes and methods, to preserve and recognize this local cheese officially. Blu di Cuneo is similar in consistency to its neighboring blue somewhere between a gorgonzola dolce and gorgonzola cremificato, but inoculated with the p. roqueforti mold for a distinct difference in flavor from the former: rich and sweet notes of cultured cream intermingle with more savory mineral notes with a bit of brine on the finish, delivered in a compellingly creamy and pudding like paste sure to please most palates.

Ingredients: Cow's milk (pasteurized), salt, rennet.

TRADITION

Caseificio Rabbia is dedicated to preserving the local traditional cheeses that are integral ingredients in the Piedmontese cuisine. They are located in Raffia near Cuneo - at the foothills of the Alps where they also have a special maturation cave that provides the perfect environment to capture the unique microbial character of the region. These flora in turn, populate on the cheese's natural rinds, and ultimately aid in cultivating the resulting flavors in the finished cheese. These understated flavors are expressive of the native environment and lend a depth and unique character to this otherwise deceptively subtle class of cheeses.

Currently in their 5th generation, the Rabbia family is dedicated to producing cow milk cheese, made from local herds within 1 kilometer of their facility. The resulting tomas are soothing, subtle and extremely snackable. So utterly authentic, they stand up on their own as table cheese for simply eating as is- for breakfast, aperitivo, or anytime.