

PRIMO PASCOLO



CASEIFICIO RABBIA

Piedmont, Italy



SENSORY PROFILE

Primo Pascolo which translates to “first pasture” is an ode to Spring in Piedmonte. The cheese’s lively aromatics capture the succulent smells of a spring meadow. This cow’s milk, natural rind cheese is delicately tangy and vegetal, with a subtle but complex finish with hints of buttered popcorn and clover honey. The cheese’s signature springy texture is divinely doughy and fun to eat. Primo Pascolo is great all on its own as a table cheese for snacking but is also a versatile ingredient: stir bits into your favorite risotto preparation or melted into a rich fonduta to pour over vegetables.

Ingredients: Pasteurized cow’s milk, 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.

ITEM NO	FR0201
SIZE	5.9 kg
PACK	1
WEIGHT	5.9 kg
AGED	60 days



REVISED 4/16/2026