



STELLA'S  
P A N T R Y

## BellaVitano Espresso Cheese

**Origin:** Wisconsin, USA

**Milk Source:** Pasteurised Cow's milk

**Rennet Type:** Non-Animal

**Style:** Semi-Hard

**Size:** 10kg wheel

**Approximate Age:** 6 months



The Sartori family have been working with cheese in America for four generations. They have very close relationships with their local dairies and are very proud of the quality of the milk delivered fresh to their premises in Wisconsin.

Inspired by traditional Italian farmhouse cheese, BellaVitano Gold has a dense texture and full flavour. Selected wheels of this cheese are then hand rubbed with Espresso Coffee. The cheese and coffee flavours blend equally, neither dominating the other, the balance is remarkable.

**Tasting Notes:** The flavour is sharp with a hint of nuttiness, slightly smoky, roasted flavours of Italian-style espresso coffee linger on the palate.

**Uses:** after dinner cheese plate

**Wine Match:** Pedro Ximinez Sherry

**Try with:** Croissants for breakfast