

Fior d'arancio -



Solid paste with evident signs of punctures.

Taste: sweet, slightly salty, with notes of mature fruits. Intense smell of wine.

Origin: Latteria Moro, Oderzo, Italy.

Source: pasteurised cow's milk, refined with Fior d'arancio D.O.C.G. passito wine from Colli Euganei, Italy.

Taleggio DOP Valssasina



White, and creamy squared elastic body. Thin, reddish to orangey rind. Characteristics of the rind are due to water and salt washing process.

Taste: creamy, milky, sweet and nutty with earthy hints.

Origin: DOP stands for "Denominazione d'Origine Protetta" (Italian: Protected Designation of Origin)

This cheese is particular of Val Taleggio, Bergamo, Italy. Taleggio has been produced in the valley since the 10th century.

Source: pasteurised cow's milk

Parmigiano Reggiano 36 mesi



Compact, hard, grainy yellow body. Thick, yellow to amber rind.

Taste: at 36 months this cheese is mature. Taste is slightly sweet and full bodied with long floral notes of hay and grass.

Origin: Gennari dairy, where technique is very traditional and controlled.

Source: pasteurised cow's milk from the dairy's farm.

Puzzone di Moena DOP - Alpage



Heavy, round wheel. Straw coloured body. Thin, orange rind.

Taste: sweet with notes of cellar, moss and herbs.

Origins: Alpine dairies located above 2.000 meters, located in the Moena region, Italy.

Source: raw cow's milk produced in alpine pastures.

Asiago pressato DOP



White wheel with slightly convex sides. Thin and springy rind.

Taste: sweet and slightly acid with a fruity aroma of milk and yoghurt.

Origins: Asiago dairy, Povolara (Vicenza), Italy

Source: cow's milk

Montasio DOP Trevigiano



Compact straw coloured body with thin elastic rind.

Taste: smooth, creamy, and delicate with milk and flowers aromas.

Origins: Cividale dairy, Friuli, Italy: produced by Monks of Moggio Udinese Monastery since the 13th century.

Source: pasteurised cow's milk

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Marzolino



Compact white pyramid. Thin smooth straw coloured rind.

Taste: dolce, round, creamy, full-bodied with hints of pleasant acid.

Origins: Most famous Tuscan cheese since the 16th century. Produced in the month of March, Marzo in Italian, therefore its name “Marzolino.” Italians cherish it as a precious gift.

Source: pasteurised sheep’s milk from the Maremma area.

Pecorino stagionato di Pienza



Hard straw coloured body. Brown and slightly hard rind.

Taste: buttery, delicate with hints of grass and honey.

Origins: Caseificio Cugusi dairy, located between the towns of Pienza and Montepulciano, Italy.

Source: pasteurised sheep’s milk from sheep farms in Val d’Orcia.

Pecorino semi-stagionato classico



Ball-like white body. Thin, red rind treated with tomato sauce.

Taste: buttery and round, slightly acid yet sweet.

Origins: The dairy is Caseificio Cugusi, located between the towns of Pienza and Montepulciano, Italy.

Source: pasteurised sheep’s milk from sheep farmed by the same dairy in Val d’Orcia.

Ubriaco treated with red wine



Compact ivory to light straw coloured body with striking Burgundy red rind.

Taste: sweet, creamy and winey near the rind. Aftertaste is lasting, with hints of wine and raisins.

Origins: farms in the Veneto region, Italy. Cheesemakers use grape dregs to wet the rind for the winey taste and aroma.

Source: pasteurised cow's milk.

Gorgonzola DOP - piccante



Firm body laced with veins of grey green mould. Hard and compact brownish rind.

Taste: strong, sharp, intense and aromatic.

Origins: only few provinces in Italy have dairies registered to produce Gorgonzola (D.O.P.).

Source: full cream cow's milk.

Pecorino al peperoncino



Compact body with small pieces of peperoncino flakes scattered across. Thin ivory-reddish rind.

Taste: piccante and spicy, full to the palate. Aftertaste is creamy.

Origins: central Tuscany, Italy.

Source: pasteurised sheep's milk.

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San Pietro in cera d'api - cow's milk cheese in beeswax



Hard body when fully-matured (+ 6 months)

Taste: sweet and full to the palate with honey aroma.

Origins: traditional dairies from the region of Veneto, Italy.

Source: pasteurised cow's milk from Veneto region.

Sottocenere al tartufo



Half matured (1-6 months)

Light straw coloured body with spots of truffle scattered across. Thin, elastic, grey rind covered with ash.

Taste: sweet, milky with a dominant truffle aroma.

Origins: traditional dairies from the region of Veneto, Italy.

Source: pasteurised cow's milk

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