



This washed cow's milk cheese is the close cousin of the famous Taleggio.

Key Facts

Origin: Lombardy region, Italy

Milk: Cow

Rennet Type: Animal rennet

Style: Washed rind

Classification: Artisan

Shelf Life: 7-10 days, this product is cut to order

Goes well with: Pinot Grigio, Pinot Noir, Gamay, yeasty Blonde Beer

Cured meats, mushrooms, crisp new season apples

Similar cheeses: Pont L'Évêque, Milawa King River Gold

Quartiolo comes from the term Erba Quarirola, which means "the best part of the grass season", grass grown at the end of summer. Traditionally, this cheese was made from the milk of animals feeding on this grass and was considered to have more fragrance and flavor. Quartiolo was awarded DOP status in 1993 and has a close relationship with Taleggio. The main difference is that Quartiolo is made of skimmed milk and starts with lactic coagulation, which gives a light chalky texture.

It is strong aroma but mild on the palate, with a highly intense and slightly tangy flavor.

Ciresa's history began almost 100 years ago, in 1927, founded by Giovanni Ciresa, and is now a third-generation company.

Giovanni, the grand father, started his journey by sourcing cheese from the Valsassina area.

Then, when the business became successful, he built a cave to age the selected cheese.

After the success of the Giovanni, his sons Vittorio and Alfredo took over the company and started producing the cheese themselves.

Vittorio and Alfredo now help both of their children who took over a well-known Gorgonzola factory to expand their selection with a range of blue cheese.*DOC = Denominazione di Origine Controllata (Controlled Designation of Origin)

Dietary

Ingredients: Pasteurised cow's milk, salt, cultures, animal rennet.

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