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Cheese Grotto Introduces the Piatto: A Cheese Cave for Home or on the Go

BROOKLYN, NY -- Cheese aficionados and foodies can now simulate the same environment used for centuries by cheesemongers to preserve their cheeses at home or on the go. The Grotto Piatto, a specially designed humidior made of breathable, eco-friendly materials, provides attractive, ideal cheese storage on the kitchen counter, in the fridge, or at a tailgate eliminating the need for wrap.

Like other pieces in the Cheese Grotto collection, the Piatto is designed to create the right humidity levels and ventilation to lengthen the life of cheese without the need for daily re-wrapping. A clay brick humidifier maintains the right moisture levels to preserve cheeses while the ventilated back panel allows the cheese to breathe. The result is cheese that maintains that same fresh taste and texture as the day purchased for longer periods of time.

With the onset of COVID-19, cheese lovers everywhere are spending more time at home than ever before. Their curiosity and obsession with cheeses of all types continues to grow with the current interest in homesteading. Feeding a sourdough, fermenting cabbage, growing one's own plants and mushrooms — all have become commonplace conversations over Zoom. Cheese Grotto invites chefs, cheese lovers, and foodies to try their hand at making, aging, and storing cheese.

The Piatto features new "flat-pack" technology. Magnetic panels make it easy to assemble and disassemble with no tooling and versatile enough for use in the home or on the go. When not in use, its newly designed retail box doubles as a handy place to store the Grotto flat when not in use and makes it easy to pack into a tote or suitcase for that outdoor, socially distant cheese experience. Made of Birch, it's attractive as a serving piece and countertop serving piece.

Measuring 6" by 6.5" by 6" high, the Piatto is the smallest in the line of Grottos by Cheese Grotto and starts at \$85. The line features four models ranging in price up to \$400. Each Grotto is uniquely designed to match the user's kitchen and fridge sizes, and their cheese proficiency levels. The Piatto's size and flat-pack technology further bolsters the Cheese Grotto mission. Cheese Grotto believes that proper and sustainable cheese storage should be available to every cheese lover, from the sharp cheddar lover to the home affinage expert.

Sennett launched Cheese Grotto out of her home in 2016 offering an online specialty cheese home delivery program and the premier Classico Grotto. Since, Cheese Grotto has won an award for its collection: World Dairy Innovation Awards Best Equipment Innovation in 2019. In addition to the Grotto Collection, the company sells select artisanal cheeses and a variety of virtual cheese experience programs such as cheese and wine tastings and cheese making classes. Cheese Grotto products and experiences are available worldwide through www.cheesegrotto.com.

[About the Cheese Grotto Piatto](#)

[About Jessica Sennett](#)