



**HANDMADE • HAND SELECTED • HAND CUT • HAND PICKED**



## CHEESE COURSE

Traditional Italian cheesemaking methods that have been passed down for five generations are at the foundation of La Bottega di BelGioioso™ cheeses.

La Bottega di BelGioioso uses only hand selected cheeses to ensure consistency and the best flavor, texture, aroma and authenticity. Each piece of cheese begins with the finest quality fresh local milk and only simple, pure ingredients, expertly crafted together with more than 130 years of cheesemaking tradition.

Mix and match any of the La Bottega di BelGioioso cheeses to make a sophisticated cheese platter.

Savor the charming and enticing flavors of La Bottega cheeses.





# CHEESE COURSE

## AMERICAN GRANA®



**SERVING SUGGESTIONS**  
Can be served whole, shaved, shredded, grated or cubed. Add to pastas and soups or serve alone with fruit.

### TEXTURE

Hard, granular

### FLAVOR

Nutty, deep flavor

### AGING

24 months

### MILK SOURCE

Raw cow's milk

### FOOD PAIRINGS

Fresh fruit

### WINE & BEER PAIRINGS

Chianti, Pinot Gris; Pilsner, Bock

## ARTIGIANO® VINO ROSSO



**SERVING SUGGESTIONS**  
Can be served whole, shaved, shredded, grated or cubed. Top a burgers or melt onto steaks.

### TEXTURE

Semi firm, with granular bits

### FLAVOR

Sweet, nutty with a hint of red wine

### MILK SOURCE

Raw cow's milk

### FOOD PAIRINGS

Nuts, fruits

### WINE & BEER PAIRINGS

Medium Red Wine; Wheat Beer, IPA

## GORGONZOLA



**SERVING SUGGESTIONS**  
Melt cheese into pasta sauce or top a grilled steak.

### TEXTURE

Firm, crumbly

### FLAVOR

Full, earthy

### AGING

90 days

### MILK SOURCE

Pasteurized cow and sheep's milk

### FOOD PAIRINGS

Pears, figs, walnuts

### WINE & BEER PAIRINGS

Merlot, Riesling; Porter, Robust Ale

## ARTIGIANO® AGED BALSAMIC & CIPOLLINE ONION



**SERVING SUGGESTIONS**  
Can be served whole, sliced, shredded or cubed. Top a burgers or melt onto grilled chicken.

### TEXTURE

Semi firm, with granular bits

### FLAVOR

Sweet, nutty with a tangy balsamic finish

### MILK SOURCE

Raw cow's milk

### FOOD PAIRINGS

Grapes, nuts

### WINE & BEER PAIRINGS

Dry Red Wines; Pilsner

## SHARP PROVOLONE



**SERVING SUGGESTIONS**  
Can be served whole, sliced or cubed. Add to sandwiches or use as part of an antipasto platter.

### TEXTURE

Firm

### FLAVOR

Sharp, piquant, clean finish

### AGING

24 months

### MILK SOURCE

Raw cow's milk

### FOOD PAIRINGS

Cured meat, olives, fresh bread

### WINE & BEER PAIRINGS

Chardonnay, Syrah, Stout, Lager

## SERVING SIZE RECOMMENDATIONS

For individual servings, as part of the main course or as part of a dessert course, 2 to 4 oz. cubes is the recommended size.

In large groups, when serving cheeses on a cutting board or as an appetizer, 1/2 oz. of each cheese per person is recommended.

PACK SIZE	ITEM CODE	GROSS WEIGHT	TI X HI	CASE DIMENSIONS	CASE CUBE	SHelf LIFE
10/1 lb. La Bottega di Belgioioso Cheese Course Kit						
Two 1 lb. pieces of American Grana®, Gorgonzola, Provolone Extra, Artigiano® Vino Rosso, Artigiano® Aged Balsamic & Cipolline Onion	65430	10.75 lbs.	20 x 10 =200	10 <sup>7</sup> / <sub>8</sub> x 7 <sup>1</sup> / <sub>8</sub> x 5 <sup>3</sup> / <sub>4</sub>	0.26	120 days