



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	SHLF 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 ^{7/8} x 7 ^{1/8} x 5 ^{3/4}	0.26	120 days