

## IL VILLAGGIO

No other brand offers you and your customers the breadth of premium Italian cheeses that Il Villaggio does: a staggering variety of the most popular and traditional cheese specialties, found in the varied provinces and their respective villages that dot the Italian peninsula.

All are selected from the best Italian cheese makers: many carry the Protected Designation of Origin (PDO) quality stamp, and even exceed the aging standards defined by the Italian consorzio.

Variety, quality and tradition make the cheeses of Il Villaggio the finest ingredients for the creation of authentic Italian cuisine.



## TRADITIONAL CHEESEMAKING IS PROTECTED:

Many gourmet and specialty cheeses are still made today using time-honored methods and ingredients in their originating regions throughout the world.

These authentic cheeses are of superior quality and historical importance, and they are given government name-protected status. In the last few years, the European Union has created the Protected Designation of Origin (PDO) system to protect specific foods made within certain communities.



Various cheese producing countries have set up Denomination of Origin systems - DOP in Italy - which protect the names of their best cheeses.

### ITALIAN PDO



ASIAGO



FONTINA



GORGONZOLA



TALEGGIO



PARMIGIANO-  
REGGIANO



PECORINO ROMANO



PROVOLONE



MOZZARELLA  
DI BUFALA CAMPANA

IL VILLAGGIO®



## Parmigiano Reggiano

**Aged 18 Months**  
**“Extra Quality” - Aged 22 Months**

### **Cheese Family:**

Pressed Cooked Cheese Family

### **Country of Origin:**

Italy

### **Flavor Profile:**

Strong, rich, spicy, slightly salty flavor with pineapple aromas.

### **Size:**

1/75 lb. Full Wheel

Available in Quarter Wheels,

Cut/Wrap, Exact Weight,  
Grated and bites.

Il Villaggio Parmigiano Reggiano is handcrafted by Italy's market leader with 40 million pounds produced yearly, representing 20% of Parmigiano Reggiano's total production.

Our Cheese Master's experience ensures unparalleled quality and consistency. Each Il Villaggio Parmigiano Reggiano wheel is made from grass-fed cows. At 12 months, each wheel is quality tested by the Consorzio del Formaggio Parmigiano Reggiano.



After 18 months, the best wheels are selected and inspected a second time for the “Extra Quality” certification. This certification is given only to super-premium cheeses that are then left to carefully mature in Italy for a minimum of 24 months.



**IL VILLAGGIO®**  
**Grana Padano PDO**

**Aged 18 Months**

**Cheese Family:**

Pressed Cooked Cheese Family

**Country of Origin:**

Italy

**Flavor Profile:**

With fruity overtones that evoke pineapple or strawberry, the flavor may change slightly depending on the season. Grana Padano is milder than Parmigiano Reggiano.

**Size:**

1/75 lb. Full Wheel

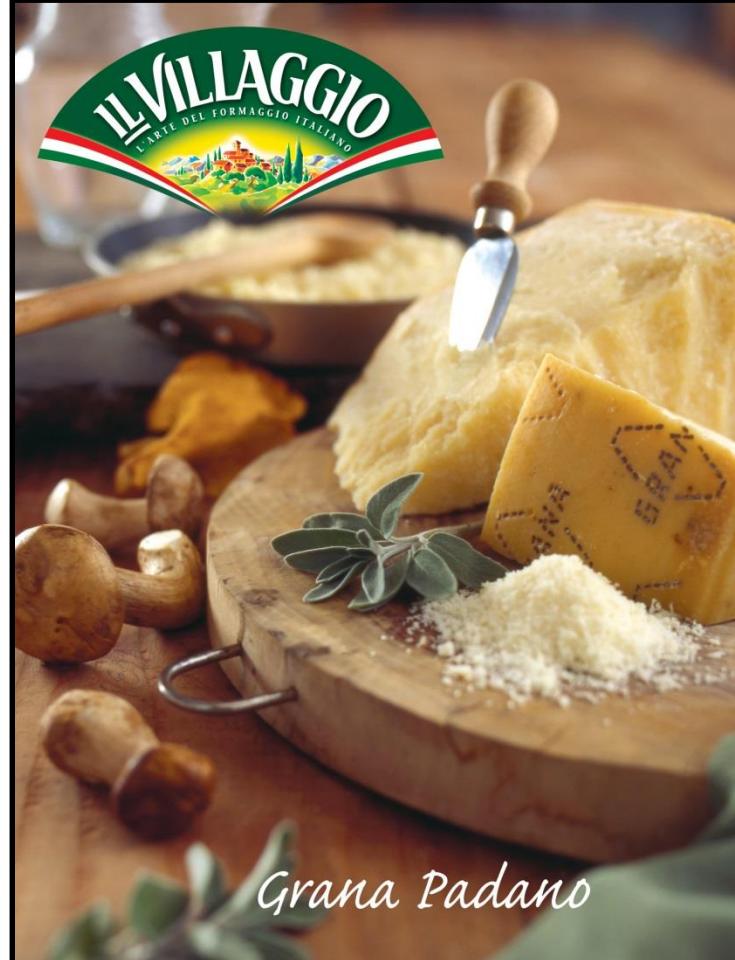
Available in Quarter Wheels and  
Cut/Wrap



Il Villaggio Grana Padano is made in the same tradition as it was when it was first made over 800 years ago. It was the very first cheese to receive high distinction by the European Union with its Protected Denomination of Origin (PDO) recognition.

As one of Italy's oldest cheeses, it has deep ties to the Italian culture. Intensely flavorful, our Grana Padano is aged for at least 18 months, ensuring its vast appeal.

Il Villaggio Grana Padano is a hard, fine-grain cheese, with a light straw color. Grana Padano can be sold after 9 months, but Il Villaggio Grana Padano ages for 18 months, which intensifies the flavor and aroma and creates consistency. It takes 16 quarts of milk to make 2.2 pounds of Grana Padano which accounts for its heavenly richness.



# IL VILLAGGIO®

## Pecorino Romano PDO

**Aged 8 Months**

**Cheese Family:**

Pressed Cooked Cheese Family

**Country of Origin:**

Italy

**Flavor Profile:**

Extra sharp, salty and robust, a little goes a long way.

**Size:**

1/45 lb. Full Wheel

Available in Quarter Wheels,  
Cut/Wrap, Grated and Shredded



*Pecorino Romano*

Il Villaggio Pecorino Romano is requested throughout Italy, but it is the veritable backbone of southern Italian cuisine. With Protected Designation of Origin (P.D.O) status, our Pecorino Romano is aged 8 months to deliver an irresistible sensory overload.

Il Villaggio Pecorino Romano made from sheep's milk is carefully matured for 8 months to attain its extra-sharp intense, distinct flavor. Even in its grated form, Il Villaggio Pecorino Romano meets the strict guidelines of the P.D.O.

In other words, it's the real thing. It is certain to make every Italian living outside of Italy nostalgic for the homeland.



**IL VILLAGGIO®**  
**Asiago Fresco PDO**

**Asiago D'Allevo Vecchio PDO**  
**Aged 12 Months**

**Cheese Family:**

Pressed Cooked Cheese Family

**Country of Origin:**

Italy

**Flavor Profile:**

Il Villaggio Asiago Fresco is fairly salty with a slight tang and a hint of sweetness. Asiago D'Allevo Vecchio is intense and sharp.

**Size:**

Fresco Wheel

D'Allevo Vecchio 1/20 lb. Full Wheel

Both available in Random Weight Cut



*Asiago D'Allevo Vecchio*

Il Villaggio Asiago is highly regarded by Italians. It is hailed with Protected Designation of Origin (PDO) certification and aged 12 months to receive its distinct “Vecchio” rating. Il Villaggio Asiago will make the average cook an instant chef.



**Il Villaggio Asiago Fresco** is aged 1 month for a taste of milk fresh from the cow.

**Asiago D'Allevo Vecchio** is conceived through a long, slow maturation process to create a fruity, slightly sharp cheese with a compact, granular interior full of small holes.

After 12 months it resembles honey in color and has a dense grainy consistency to receive the “Vecchio” (aged) certification. The texture is firm, granular, crumbly, and grates easily.

**IL VILLAGGIO®**

**Fontal**

**Aged 60 Days**

**Cheese Family:**

Pressed Cooked Cheese Family

**Country of Origin:**

Italy

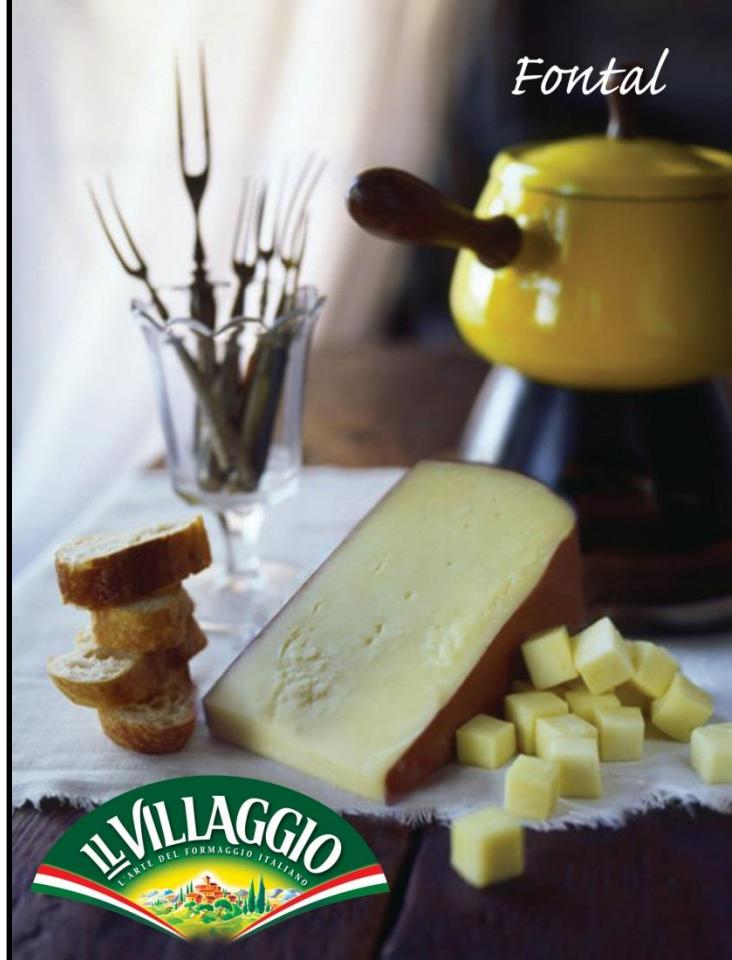
**Flavor Profile:**

Il Villaggio Fontal is a tender cheese that offers a nutty, buttery flavor and leaves behind a sweet aftertaste. It is similar to Fontina d'Aosta, but not quite as full flavored.

**Size:**

3/8.8 lb. Quarter Wheel

Available in Random Weight Cut



Il Villaggio Fontal is iconic of Italy's cheeses. As old as the Coliseum itself, Fontal is silky, sweet and highly regarded. With its natural rind, our Fontal is aged 60 days and devoured by all.



Fontal is a cow's milk cheese originating from Italian Alps where it has been made for centuries. It is very similar to Fontina d'Aosta, but has evolved into a distinct cheese of its own and can be produced in a wider area of Italy.

Pale-straw color a yellow paste with tiny holes distributed throughout. Fontal has a mild and milky. Fontal is made from partly skimmed pasteurized milk.

# IL VILLAGGIO® Provolone Piccante PDO

**Aged 12 Months**

## **Cheese Family:**

Stretched Curd Cheese Family

## **Country of Origin:**

Italy

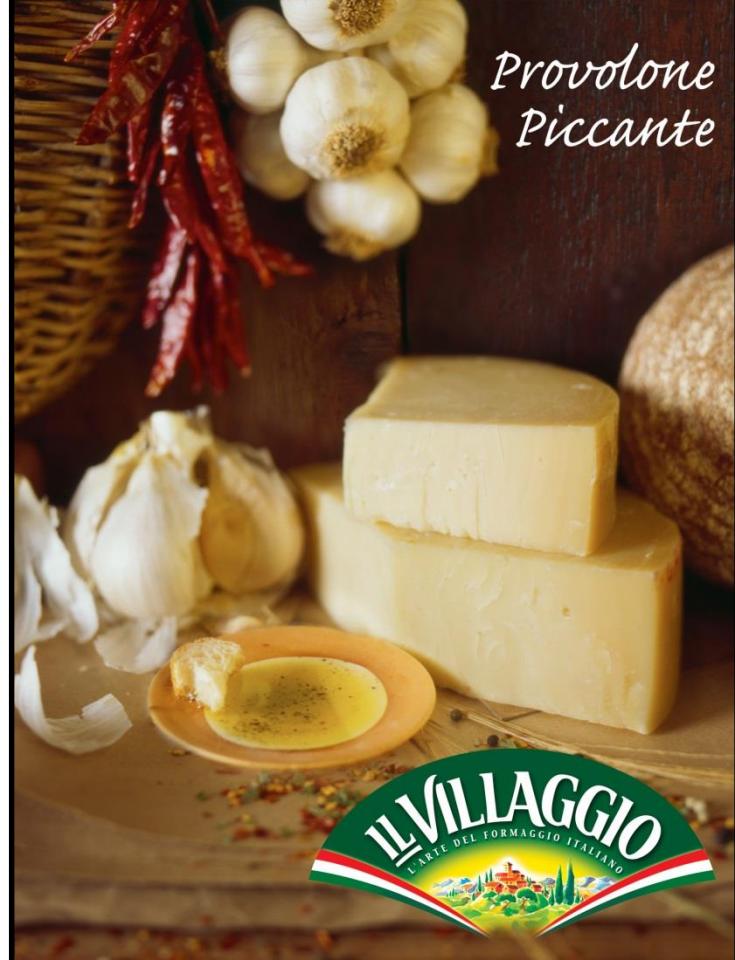
## **Flavor Profile:**

Provolone Piccante is sharp and spicy with a strong pungent aroma and lingering taste and flavor.

## **Size:**

1/66 lb. Salami

Available in Quarter Salami and  
Random Weight Cut



Provolone originated in Basilicata in southern Italy, but today it is made in every region of Italy and found in nearly every Italian home. Provolone received a Protected Designation of Origin (P.D.O.) status in 1993.

Il Villaggio Provolone Piccante is made in Cremona, Lombardy and is straw-colored with a firm, stringy texture. It is a superior quality Provolone carefully cured for 12 months to obtain its “Piccante” (extra sharp) denomination.



Il Villaggio Provolone Piccante is aged to 12 months and is well worth the long wait, making it worthy of the Protected Designation of Origin (PDO) seal. Provolone Piccante is a classic addition to any sandwich as it is aromatic and divine.

# IL VILLAGGIO® Mozzarella

## Cheese Family:

Stretched Curd Cheese Family

## Country of Origin:

United States

## Flavor Profile:

Milky, delicate and scrumptious.

## Size:

Smoked Mozzarella Balls

Mozzarella Rolls with Prosciutto

Braided Mozzarella, Plain

Marinated Braided Mozzarella

Mozzarella Balls

Mozzarella Pre-Sliced Log

Mozzarella Log

Mozzarella Bocconcini, Ciliegine,

and Ovoline



*Mozzarella*

Il Villaggio Mozzarella is beloved by Italians and Americans alike for its fresh and delightfully milky flavor. Made in upstate New York from Amish cow's milk and crafted individually in small batches in order to deliver exceptionally fresh mozzarella.

Il Villaggio Mozzarella has a wonderful elasticity when heated that makes it so popular. It has an adaptable taste because it is so low in salt.



Il Villaggio Mozzarella can either be natural, hickory smoked, marinated in olive oil with fresh herbs or rolled with Prosciutto for a real treat.



## IL VILLAGGIO® Mascarpone

### Cheese Family:

Fresh Cheese Family

### Country of Origin:

Italy

### Flavor Profile:

Sweet, rich, and cream-like with a mild buttery flavor.

### Size:

6/8.8 oz. Deli Cup



*Mascarpone*

Mascarpone is a cow's milk cream invented in southern Italy around the 16<sup>th</sup> century. The name Mascarpone may be related to the root of the Italian verb mascherare, to "dress up" or "camouflage." This relates to the way the cheese is made. It begins from mascarpa, a by-product extracted from the whey left over from making stracchino and is then coagulated with lemon juice and drained.

Il Villaggio Mascarpone is made exclusively in Lombardy, Italy using only selected cream produced in respect to the Italian dairy tradition. Il Villaggio Mascarpone uses real lemon juice as a starter to produce a soft and smooth, spreadable texture.

Il Villaggio Mascarpone is a triple cream cheese made from the milk of cows that have been fed special grasses filled with fresh herbs and flowers to create a fresh and delicious taste. There are no alternatives for this sweet and creamy delight.



**IL VILLAGGIO®**

## **Gorgonzola Piccante PDO**

## **Gorgonzola Dolce PDO**

**Aged 90 Days**

**Cheese Family:**

Blue Cheese Family

**Country of Origin:**

Italy

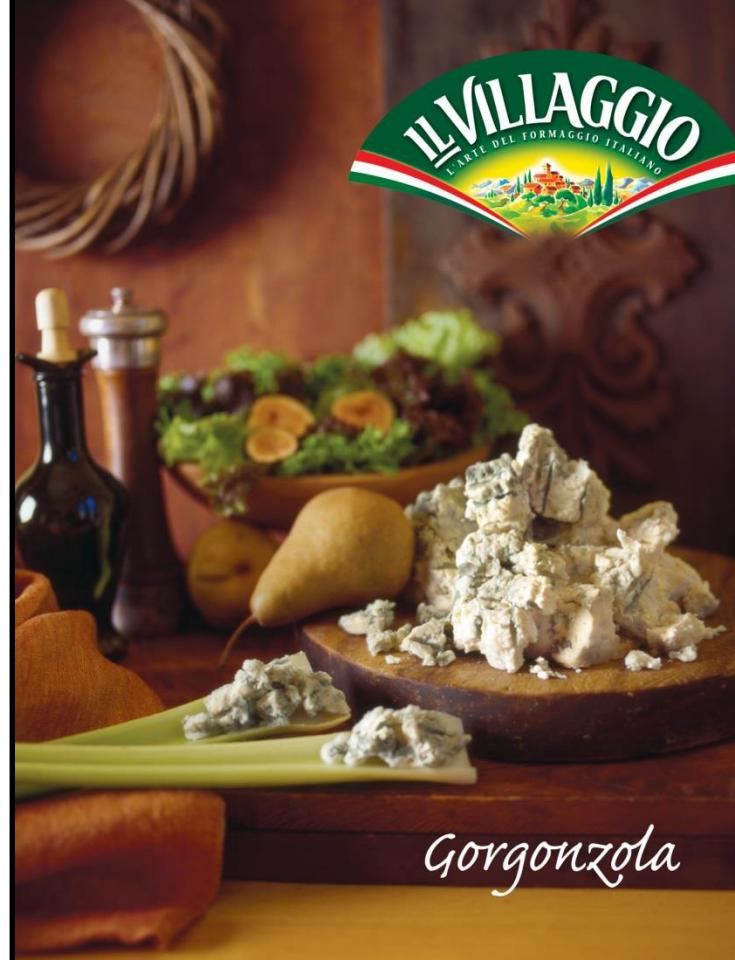
**Flavor Profile:**

It is firm and crumbly with a dry, thick rind and sharp flavor finishing with a sweet aftertaste.

**Size:**

1/13 lb. Full Wheel

Available in Exact Weight



Il Villaggio Gorgonzola Piccante is a traditional Italian Artisan cheese. Showcasing the Protected Denomination of Origin (PDO) seal, our Gorgonzola Piccante is made from the rich milk of grass-fed cows and follows strict century-old production rules to ensure a perfect quality, moist texture and full-bodied flavor.

Il Villaggio Gorgonzola Piccante is considered to be one of the world's best blues. It is a sharp blue cheese that offers a crumbly-while-still-moist texture and beautiful dark-green veining. It is made by a leading Italian cheese maker using pasteurized and GMO-Free milk and aged in Italy for 90 days. It has won awards over the years: Blue cheese category gold medal at the 1997 London International Food Exhibition and Blue cheese category silver medal at the 2002 London World Cheese Awards.



# IL VILLAGGIO®

## Ricotta Salata Toscanella

Aged 90 Days

### Cheese Family:

Pressed Cheese Family

### Country of Origin:

Italy

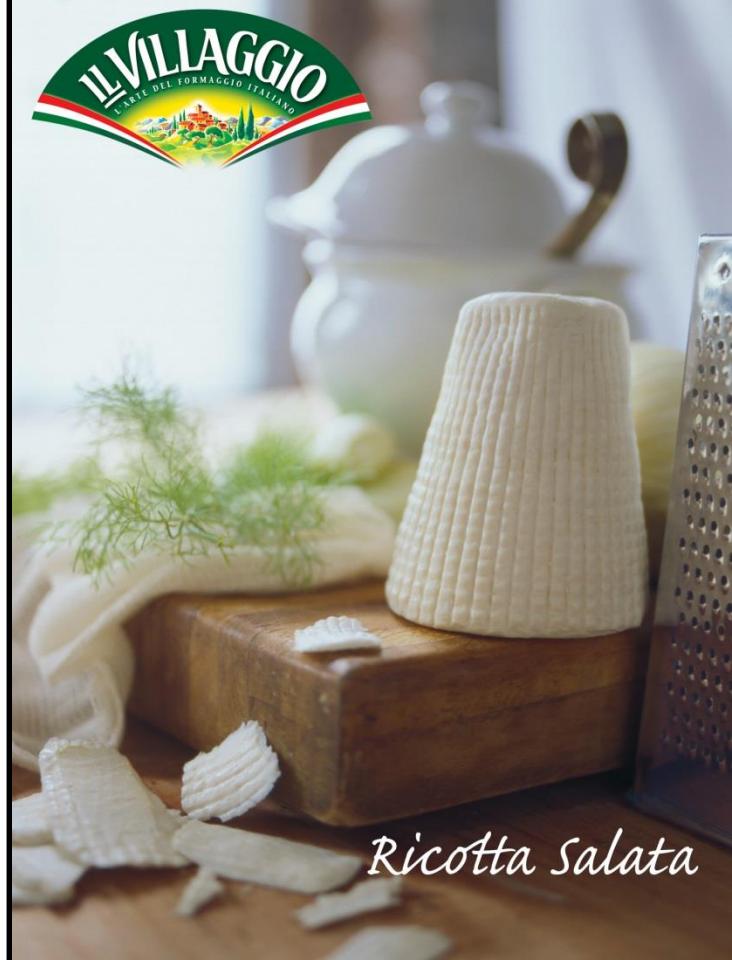
### Flavor Profile:

Ricotta Salata has a supple, mild taste. It's not sheepy or salty, but has a rather nutty, sweet milky flavor.

### Size:

2/6.6 lb. Full Wheel

Available in Random Weight



*Ricotta Salata*

Il Villaggio Ricotta Salata Toscanella is in one word... “Bellissimo!” There is simply no comparison. This Ricotta Salata is sweet and moist. Il Villaggio Ricotta Salata Toscanella is firm, not solid and consist of a mass of fine, moist, delicate grains. It is neither salted nor ripened.

Ricotta Salata originated in the hot, dry island climate of Sicily because the shepherds had an excess supply of fresh ricotta. Instead of wasting their fresh ricotta, the resourceful shepherds added salt, pressed and aged it for two more months. It was traditionally served to important guests and offered as a sacrifice at religious ceremonies. Ricotta Salata is now enjoyed by all, but remains righteously Italian.



**IL VILLAGGIO®**

## Taleggio PDO

### **Cheese Family:**

Soft Ripened Washed Rind

Cheese Family

### **Country of Origin:**

Italy

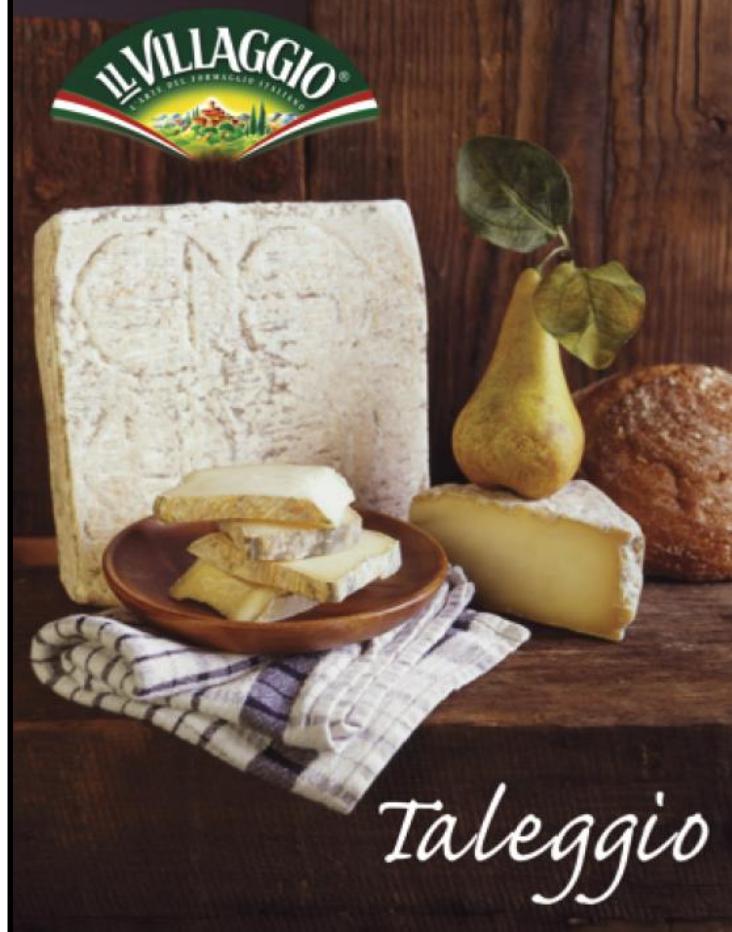
### **Flavor Profile:**

Il Villaggio Taleggio has a complex flavor, a bit sweet with a hint of butter, a tinge of saltiness and a slight truffle aftertaste.

### **Size:**

2/4.4 lb. Full Wheel

Available in Random Weight



Il Villaggio Taleggio is a sophisticated Italian cheese because of its complex flavor, texture and aroma. Aged 40-50 days instead of just the usual 35-40 days for a more natural and superior seasoning. With its Protected Designation of Origin (P.D.O.) status, Taleggio's versatility is limited only by creativity.

Taleggio is named for its northern Italian birthplace, the Val Taleggio in the Lombardy region. Carefully controlled by the European Union, Taleggio is made in only a few select locations. Il Villaggio Taleggio is aged naturally in caves. Modern day production of Taleggio is similar to the cheese's traditional hand-made, small farm roots.

Il Villaggio Taleggio is a washed rind cow's milk cheese. The cheese paste is compact, yellowish in color and springy to the touch. It has a strong, pungent aroma and a velvety texture.



**IL VILLAGGIO®**

# **Aceto Balsamico di Modena**

## **PDO**



**Country of Origin:**

Italy

**Flavor Profile:**

Full bodied, sweet and slightly acidic.

**Size:**

6/5.5 oz. Bottles in a case



Il Villaggio Premium Aceto Balsamico di Modena is assembled skillfully from a blend of sweet white Trebiano grapes' musts at 3 different stages of maturity. Subsequently aged in 150 year-old wine oak casks it acquires a unique full-bodied texture, a sweet and slightly acidic taste and a deeply fragrant aroma.

A single drop of Il Villaggio Premium Aceto Balsamico di Modena adds an extraordinary burst of flavors to fine Italian dishes: most especially when rubbed over venison, red meats, fish or simply sprinkled over a salad or Il Villaggio Parmigiano Reggiano.

# Naturally Delicious Cheeses From the Italian Alps

## Asiago Fresco PDO

1/28 lb. Full Wheel

Available : Random Weight



## Montasio Mezzano PDO

1/12.5 lb. Full Wheel

Available: Random Weight

**PDO cheeses produced only in northeast Italy.**

- It is made in low lying pastures and is semi-soft with irregular holes.



- Aged 1 month
- Pale in color with a sweet, creamy mild flavor and taste of fresh milk



A great addition to the Asiago d'Allevo!(milk from mountain pastures & aged 12 months)

- Recipe is traced back to the 13<sup>th</sup> century.



- Aged 6 months
- Beige in color with a sweet, nutty flavor and a good tangy kick.



To enjoy with Asparagus and raviolis and a spicy red wine such as Sasso di Felluga.