



CATANESE
CLASSIC CHEESE

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OLD WORLD AGED



5 OZ. BLOCK & 5 LB. WEDGE
Made in the traditional English style and remains their most popular and highly awarded cheese. It is firm, yet crumbly with a robust and buttery taste. During the 14-month aging process the wheels are wrapped in a cheesecloth to protect the outermost layer while allowing the cheese to breathe and develop internally. It is straw colored and has a nutty, slightly smoky, and earthy finish. Made from raw cow's milk.

LIONZA ALPINE SWISS



5 OZ. BLOCK

A Swiss Alpine style cheese, named after the tiny village in the Swiss Alps that the Fiscalini Family called home. They follow the same traditional methods today that were developed generations ago to create this one of a kind cheese. The complex flavors and aromas range from nutty and fruity to tangy and herbal. With a natural outer rind, this cheese also has the occasional irregular eye common to Swiss Cheese and a semi-soft springy texture. Made from raw cow's milk, aged for a minimum of 6 months.

SAN JOAQUIN GOLD



5 OZ. BLOCK & 7 LB. WEDGE
An original recipe created and made only at Fiscalini. Like the European traditions, they named this cheese after the valley where it is made. San Joaquin Gold is an Italian-style cheese with a natural thin rind and a tawny buttery color. Mildly sweet and mellow when young, it develops a darker golden hue and deeper nuttier flavor over time. Made from raw cow's milk, and aged for a minimum of 12 months.

FARMHOUSE CHEDDAR



5 OZ. BLOCK & 5 LB. BLOCK

Farmhouse Cheddar is a classic, made in the traditional English style. It is natural in color and has a delicate mild buttery flavor. Subtle hints of fruit can be tasted in every bite while its finish is smooth and creamy. This semi-hard cheese is made from pasteurized cow's milk.

PURPLE MOON



5 OZ. BLOCK

Purple Moon is truly one of a kind and often described as the perfect wine and cheese pair. To create this uniquely colored and flavorful cheese, they soak the Farmhouse Cheddar in a locally produced California red wine. The outer layer turns an enchanting purple effervescent of a lively wine cellar. This semi-hard cheese is made from pasteurized cow's milk.

HABANERO CHEDDAR



5 OZ. WEDGE

Made by adding all-natural habanero peppers and powder to our Farmhouse Cheddar. It is easy to enjoy and has a subtle heated aftertaste. This creamy white cheddar is speckled by orange and red habanero peppers creating both a visual and taste experience not to be forgotten. This semi-hard cheese is made from pasteurized cow's milk.

SMOKED CHEDDAR



5 OZ. WEDGE

Naturally smoked by using a blend of apple, cherry, and hickory wood chips. To create this savory cheese, they place Farmhouse Cheddar into their smokehouse and let the smoke penetrate deeply into the cheese. This process adds a distinct caramel color and supple leathery texture to our hearty cheddar. This semi-hard cheese is made from pasteurized cow's milk.

CRAFT BEER CHEDDAR



8 OZ. WEDGE

Made by infusing a local Imperial Stout Ale Beer into Farmhouse Cheddar. They soak the cheese curds in beer during the make process to fully infuse every bite of cheese. Imperial Stout traditionally has a combination of chocolate, coffee and roasted malt flavors that give this cheddar an assertive bitterness from the hops and a bold richness from the dark malts. This semi-hard cheese is made from pasteurized cow's milk.

TRUFFLE CHEDDAR



5 OZ. WEDGE

Made by adding real truffle paste to Farmhouse Cheddar. Truffles are highly prized by chefs and foodies and this cheese is exquisite. Produced with culinary application in mind, Truffle Cheddar has a sensational taste and beautiful black speckled coloring. This semi-hard cheese is made from pasteurized cow's milk.