



CATANESE CLASSIC CHEESE FISCALINI FARMSTEAD

THE STORY

Fiscalini Farmstead started as a dairy farm over 100 years ago. Today the fourth generation owns and operates the business, and continues a way of life that respects, preserves and honors the animals, the land, and resources.

Our farm was established in 1914 by our great-grandfather who immigrated from Switzerland and settled in Modesto, California. The dairy Farmstead has expanded to include a cheesemaking facility on the premises. We are committed to making the best-tasting, handcrafted cheeses in the world. We believe in the art and skill required to make cheese by hand. By using only the milk from our cows we achieve superior taste and quality which has won us numerous awards over the years. It is our mission to share our story and taste experience with the world.



THE FARMSTEAD



We are grateful to continue the dairy farming tradition that began over 100 years ago on the same soil we call home today. Our commitment to taking care of our land and animals is a time-honored practice that has been passed down for generations.

The desire for our operation to become completely sustainable is what led us to build a methane digester, which allows us to convert traditional waste products into renewable resources. Our digester produces enough electricity to power our facility and 300 neighboring homes. The investment in green technology is a natural extension of our devotion to give back to our community.

We grow most of the feed used in our cows' diet on our farmland, the all-natural fertilizer we use in turn enriches the land and soil. All our cheese is made with milk that comes only from our cows on our dairy, which is located just 30 feet from our cheese plant. Having our milk source right next door means that we know our milk is as fresh as possible, and the quality is exceptional. Our cows receive the best care and we believe that happy cows produce the best milk. We are a true farmstead and confidently pass on the finest tasting cheese to our consumers.



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THE PROCESS

Our cheese making roots go all the way back to our ancestors in Switzerland who made a living producing cheese in the 1700's. After a visit to Switzerland, John Fiscalini decided to return that time-honored family tradition of making handcrafted farmstead cheese to our dairy farm in California.

In the year 2000, John Fiscalini built our cheese plant just thirty feet from our family dairy. A used stainless-steel vat was rescued from a scrap pile, reconditioned, and moved to the Fiscalini Cheese Company facility. After installing the vat, a boiler, a refrigerated aging room, and constructing numerous parts from scratch, he was finally ready to make his first batch of cheese.

In a stroke of good luck, within a year of building the plant he hired a master cheesemaker and with his expertise improved our cheese making techniques. Like winemakers, our cheesemakers are a part of the process from start to finish and oversee their creations as they evolve during the aging process. Made mostly by hand, it takes thousands of gallons of milk to produce each batch of our handcrafted cheese.

Although the process of making cheese by hand is a timely process that requires great skill, we believe the art of making cheese in this traditional style is well worth the extra effort. The aging process of our Signature Line is an art all on its own with the wheels being hand rotated, allowing for unique rich flavor profiles to develop. From the wooden aging racks to the large smoker we use to produce our smoked cheddar, the true art form is evident in all our products.



Pictures and Information provided by Fiscalini Farmstead.
<https://fiscalinifarmstead.com/>

