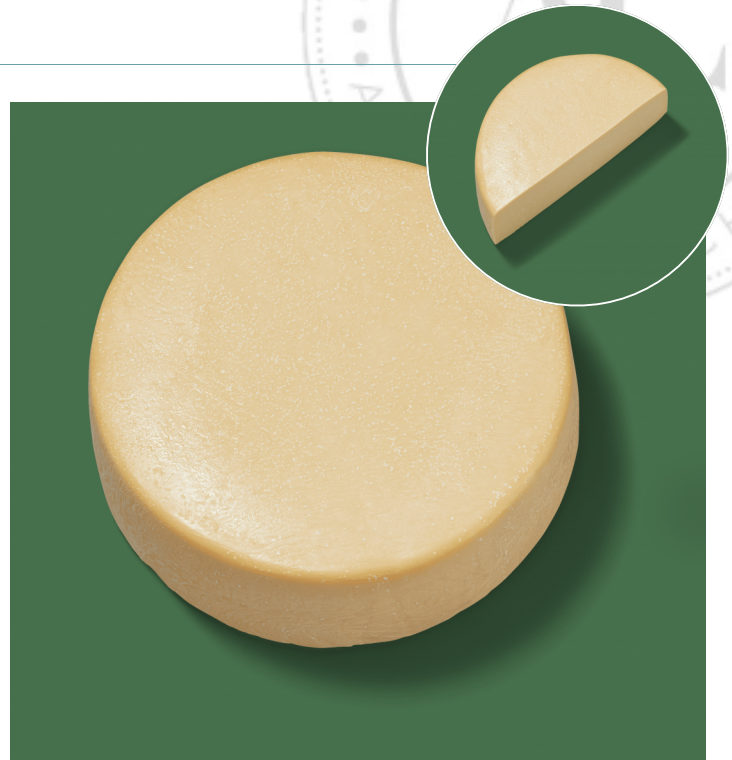


# BELLAVITANO® GOLD

## THE BASICS

<b>MAKE:</b>	Hard
<b>SUB MAKE:</b>	Cheeses which acidify in the mould
<b>POST-MAKE:</b>	Washed rind, Wrapped, Rolled or Processed
<b>SUB POST-MAKE:</b>	Unflavoured wash solution, Artificial (plastic coating, wax coat, matured in vacuum pack)
<b>TYPICAL AGE PROFILE:</b>	10-12 months
<b>APPROXIMATE WEIGHT(S):</b>	20 lb wheel
<b>DIMENSIONS:</b>	N/A, N/A
<b>GEOGRAPHICAL ORIGIN:</b>	Wisconsin; United States
<b>PROTECTED STATUS:</b>	N/A
<b>SPECIES OF MILKING ANIMAL:</b>	Cow
<b>BREED OF COW:</b>	N/A
<b>RAW/PASTEURISED MILK:</b>	Pasteurised
<b>VEGETARIAN/ANIMAL RENNET:</b>	Microbial
<b>COMMONLY ENCOUNTERED VARIATIONS:</b>	Balsamic, Black Pepper, Espresso, Merlot, Garlic & Herb, Tomato & Basil



## THE STORY

Using the skills and knowledge of traditional craftsmanship that has led the Sartori family to success since they founded the company Sartori Cheese in 1939, BellaVitano Gold is a cheese related to yet distinct from its inspiration: Piave, an Italian farmhouse cheese. An original recipe that begins like a Parmesan, it ends with notes of Wisconsin butter. BellaVitano Gold also serves as the ideal canvas for a variety of rubs and soaks that draw out fresh dimensions of this original recipe.

The adage that a cheese is only as good as its milk is an essential truth for Sartori and their four Wisconsin Master Cheesemakers. It is why they have worked with an exclusive network of farmers within a 70-mile radius since the very beginning. Ensuring the milk sourced for cheeses like BellaVitano Gold is of the highest quality is key, but so is the place it expresses. From making sure the feed is grown in Wisconsin to ensuring that the cows are healthy and happy is part and parcel of making great cheese.

## THE CHARACTER

BellaVitano Gold's light gold paste is firm and crystalline but also creamy with the fruity, nutty notes of Parmesan and a buttery finish.

### PERFECT PARTNERS:

This is a cheese that is delightful on its own but also pairs well with Gaeta olives, smoked sausage, and balsamic vinegar. Sip a stout, a Chianti Classico, or an Arnold Palmer with it for full effect.

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