

ROSEMARY AND OLIVE OIL ASIAGO

THE BASICS

MAKE:	Hardcooked
SUB MAKE:	Grana
POST-MAKE:	Wrapped, Rolled or Processed
TYPICAL AGE PROFILE:	6 months
APPROXIMATE WEIGHT(S):	9kg/ 20 lb wheel
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Microbial
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Herbaceous Rosemary and Olive Oil Asiago uses Sartori's award-winning Asiago as its inspiration. Founder Paolo Sartori saw Asiago as one of the unsung heroes of his ancestors, which is why, nearly 100 years ago, it was one of the first cheeses he chose to offer. The addition of herbs and oil adds flavour and aroma but also elevates this "utility" cheese to table cheese status for its lovely rind and aromas.

The Sartori story begins in the late 1800s in Italy when 17-year-old Paolo Sartori stepped aboard a steamship bound for the United States where he happened to meet Count Giulio Bolognesi, an Italian diplomat and cheese entrepreneur. In 1929, Bolognesi contacted his old acquaintance to see if he would work for him at a new cheese plant he was starting in Chicago. Sartori accepted and found so much success that he broke off in 1939 to move to Plymouth, Wisconsin, and start his own company. The company now boasts an impressive roster of Wisconsin Master Cheesemakers, including Pam Hodgson, the second woman to ever earn the title, and Erin Radtke, the fifth.

The adage that a cheese is only as good as its milk is why they have worked with an exclusive network of farmers within a 70-mile radius since the beginning. Ensuring the milk is of the highest quality is key, but so is the terroir it expresses. From making sure the feed is grown in Wisconsin to ensuring that the cows are happy and healthy is part of their recipe for success.

THE CHARACTER

Buttery, nutty, and herbaceous, its firm, smooth, sliceable paste is great on a cheese board or for cooking.

PERFECT PARTNERS:

Pair this cheese with pistachios, sopressata, roasted garlic, with an American pale ale, Syrah, or rosemary lemonade alongside for sipping.