

PE'DELMUNT



CASEIFICIO RABBIA

Piedmont, Italy



SENSORY PROFILE

Pe'Delmunt means "foot of the mountain" and refers to the natural cave where this cheese undergoes a special maturation for 6 months. The resulting toma is an earthy delicacy: this highly fragrant cheese has a distinct aroma of dried grass, hay and damp earth, with a hint of fruitiness on the finish. The toothsome paste contains a multitude of milky, musky notes that has a zippy and sharp finish.

Ingredients: Raw cow's milk, salt, rennet.

TRADITION

Caseificio Rabbia is dedicated to preserving the local traditional cheeses that are integral ingredients in the Piedmontese cuisine. They are located in Raffia near Cuneo - at the foothills of the Alps where they also have a special maturation cave that provides the perfect environment to capture the unique microbial character of the region. These flora in turn, populate on the cheese's natural rinds, and ultimately aid in cultivating the resulting flavors in the finished cheese. These understated flavors are expressive of the native environment and lend a depth and unique character to this otherwise deceptively subtle class of cheeses.

Currently in their 5th generation, the Rabbia family is dedicated to producing raw milk cheese, made from local herds within 1 kilometer of their facility. The resulting tomas are soothing, subtle and extremely snackable. So utterly authentic, they stand up on their own as table cheese for simply eating as is- for breakfast, aperitivo, or anytime.

ITEM NO	FR0100
SIZE	7 kg
PACK	1
WEIGHT	7 kg
AGED	6 months
WEIGHT	7 kg



REVISED 12/09/2024