

RASCHERA DOP



CASEIFICIO RABBIA

Piedmont, Italy



SENSORY PROFILE

Rabbia's Raschera DOP is perhaps the last of its kind, still crafted from raw milk and cave aged in the mountain for 9 months. For anyone who has had the privilege to travel to Piedmont, you have most likely experienced this beautiful bulbous rustic square cheese in the local cuisine – in the form of a velvet like fonduta melted over onions or other local vegetables or whipped up into a perfect cheesy sauce for potato gnocchi. Though perfectly suited for the kitchen, this Raschera is also worthy of a spot on your cheeseboard: an ode to what this cheese once was, a simple yet sophisticated cheese that is an homage to the local animals and environment.

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	FR0300
SIZE	7 kg
PACK	1
WEIGHT	7 kg
AGED	60 days



REVISED 4/21/2025