

Wine & Cheese by TCC's May 2010 Cheese Club

Italian wines and cheeses are some of TCC's favorites and we're happy to bring you two cheeses from the same producer - Caseificio La Bottera in Piedmont of northwest Italy.

Caseificio La Bottera is a farm found on a sheltered fertile plain nestled between The Langhe and the mountain range of Bisalta in the Cuneo province of Piedmont. The cows are fed natural organic grass from the farm's pastures which is also dried into sweet hay for the winter feeds. This yields a richly fragrant and creamy milk to make unforgettable cheeses. The farm's cheesemaking started with the owners' grandparents who learned to mix their rich milk with delicious and more acidic sheep and goat milk as well as truffles found in the forest. Their secrets were passed on to the next generation and today those traditional production methods are used to produce cheeses that are still hand made and individually packaged. Their cheese production is therefore limited; subject to the amount of milk the cows produce and weather conditions. Each cheese also has different aging and care requirements. While the farm has a true respect for tradition, it also believes in embracing modern technology to make the cheeses safer for consumption such as adding microbiological and qualitative controls to guarantee the quality of the milk.

This month's first feature is called Caprino Cremoso Erbe, a fresh goat milk cheese with a light dusting of local herbs. Our second selection is the Vera Pagliettina, a cheese made from cow, goat and sheep milk.

In the following pages, there is some information regarding your cheese club selections. You'll find a description of each cheese and some technical information on the cheeses, including some wine pairing suggestions.

As always, your feedback is greatly encouraged! Please call us or stop by with your comments regarding our selections.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC



24104 W. Lockport Street Plainfield, IL 60544
(815) 436-3449
www.wcbytcc.com

Caprino Cremoso Erbe

Location	Piedmont, Italy
Type	Goat milk
Flesh	Soft
Rind	N/A
Aged	1 week

Tasting Notes

This cheese is mild yet complex with flavors of fresh milk and herbs, slightly earthy with a mild tanginess.

Wine Pairing

Try this cheese with a crisp citrusy white wine such as Sauvignon Blanc, Verdicchio or your favorite Spanish white wine. Equally delicious with a medium bodied red such as Montepulciano d' Abruzzo or Australian Shiraz.

Wine Club Pairing

For this month's wine club selection, pair with the Lamura Organic Bianco di Sicilia IGT. The citrus and tropical notes of the wine are a great match to the tangy herbaceous flavors of the cheese.

Vera Pagliettina

Location	Piedmont, Italy
Type	Cow, Sheep, & Goat milk
Flesh	Soft
Rind	Thin Natural rind
Aged	2-3 days

Tasting Notes

This mild cheese has a creamy, elastic flesh with a light tanginess and fruity flavors of fresh sweet milk. The rind is very thin and mildly sweet. Rich and aromatic, every piece is hand wrapped and tied with natural twine.

Wine Pairing

Pair with a crisp acidic white wine such as Pinot Grigio or an unoaked Chardonnay to cleanse your palate from bite to bite. Or, try with a bold earthy red wine such as Chianti Classico or a big Bordeaux blend.

Wine Club Pairing

For this month's cheese club selection, pair with the Villalta Valpolicella Ripasso. The dark fruit flavors and caramel oak of the wine are the perfect match to the creamy, sweet fruit milk characteristics of the cheese.

Enjoy!