

## **Wine & Cheese by TCC's December 2008 Cheese Club**

Some of us here at TCC love the Italian "feast of seven fishes", the tradition of eating seafood on Christmas Eve. The tradition dates back to the medieval Catholic practice of abstaining from the consumption of meat or milk products on Fridays and specific holy days. We'll take any excuse to eat seafood and other Italian fare. To show our love for Italy, we bring you two cheeses from Italy perfect for pre-dinner snacking or for that shrimp & pesto pizza.

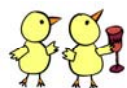
The first selection is Piemonte Tomini with Truffles. Tomini are rindless, white, smooth and creamy, with a pronounced tartness and a silky dressing of truffled oil. Perfect for any holiday antipasto platter.

The next selection is Caciocavallo. Its name, which literally means "horse-cheese," is said to have been derived from the way the cheese was originally slung in pairs over the back of a horse during transportation. The cheese's composition, however, consists of whole or partly-skimmed cow (not horse!) 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



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## Piemonte Tomini with Truffles

Tomini are made with pasteurized milk and formed into rounds about 2 inches in diameter and less than an inch in height. The fresh disks are brined briefly then packed in sunflower oil with truffles. Sunflower oil is used since olive oil would cause these fragile young cheeses to break down.

Location	Italy, Piemonte
Type	Cow's milk, pasteurized
Flesh	White, Soft
Rind	None

### **Tasting Notes:**

This cheese has a pleasant tang that becomes more tangy and yeasty as it ages. The pleasant, almost sweet tang is a beautiful complement to the earthiness of the truffles.

### **Wine Pairing:**

To match the tanginess of the cheese, try white wines with nice citrus notes like Pinot Grigio or Sauvignon Blanc. If red is your preference, the truffles will help this cheese stand up to an Italian Chianti or Barbera which have a nice acidity to accent the tang of the Tomini.

### **Wine Club Pairing:**

Just like the nice balance in this cheese, this month's Gruet Demi-Sec Sparkling Wine has a nice balance of sweet and tanginess that will pair well with the cheese.

## Caciocavallo

Caciocavallo makes an outstanding cheese and that is used both as a table cheese and for grating. Also an ideal cooking cheese, Caciocavallo melts swiftly and evenly into pastas or pies and will create a smooth, savory blanket over baked or grilled vegetables. This is a great cheese for pizza if you like stringy melted cheese.

Originated	Italy
Type	Cow's milk, pasteurized
Flesh	Ivory, firm
Rind	Edible, natural

### **Tasting Notes:**

Caciocavallo is a medium to full flavor cheese that has similar flavors to a slightly aged provolone with less acidity and more lemon flavors.

### **Wine Pairing:**

Pair the lemon flavors of this cheese with a fresh white wine that has a good acidity like an un-oaked Chardonnay or a Pinot Blanc. Also Caciocavallo has a good depth of flavor that makes it an excellent choice for full-bodied reds such as Barolo or Syrah.

### **Wine Club Pairing:**

The refreshing nature and light citrus notes of this month's Kriker Brut Blanc de Blancs make for a nice complement to the Caciocavallo.

Enjoy!