

Wine & Cheese by TCC's May 2018 Cheese Club

This month we're featuring two Italian cheeses, one from the north and the other from the south. Our first selection is the Ricciolo Della Valsassina from Carozzi. The Ricciolo comes from the Valsassina region located in northern Italy where there are plenty of pastures for the cows to graze and the climate allows the cheese to age perfectly. The Ricciolo Della Valsassina is made following ancient mountain traditions and is aged on wooden boards for close to six months to produce a cheese with a softer, creaminess close to the rind and a center that is slightly crumbly. Our second selection comes from the Auricchio family who have been making cheese since 1877. The Riserva Esclusiva Pecorino Moliterno is a blend of sheep and goat milk from the Basilica region in southern Italy. The wheels are pressed and rubbed with olive oil as they begin aging. After 60 days, the cheese is finished aging in reed baskets giving it the classic basket weave pattern on the rind.

Carozzi, Ricciolo Della Valsassina

- Type:** Pasteurized cow's milk
Flesh: Firm
Rind: Natural
Tasting Notes: Pinkish/brown rind surrounds the white cheese that is aromatic and creamy.
Beer Club Pairing: For this month's beer club, pair with the Pollyanna Brewing Company Humpenscrump Hefeweizen. The creamy characteristic of the cheese is enhanced by the slightly sweet notes in the beer.
Wine Club Pairing: For this month's wine club, pair with the Ammunition Trollop Chardonnay. The slight buttery notes in the wine complement the creamy notes in the cheese.

Auricchio, Riserva Esclusiva Pecorino Moliterno

- Type:** Pasteurized sheep and goat milk
Flesh: Semi-hard
Rind: Wax
Tasting Notes: Rich, buttery and herbaceous flavors.
Beer Club Pairing: For this month's beer club, pair with the Pollyanna Brewing Company Mazzie American Pale Ale. The citrus notes and hint of malt enhances the rich, buttery notes in the pecorino.
Wine Club Pairing: For this month's wine club selection, pair with the Rancho Sisquoc Sisquoc River Red. The buttery notes in the cheese are complemented by the rich, brandied cherry and dried plum flavors in the wine.

**Have a great month!
The Gang at TCC**



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