



Formaggi

Imported Cheese

From Around The World

Italy

Gorgonzola Dolce

Region; Lombardy
Milk Type: Cow's milk
Age: 60 Days
Firmness: Soft

Description:

Gorgonzola dolce has a fragile rind which may have some powdery patches. The paste is white to pale yellow with greenish-blue veins, and a texture quite creamy.

Pecorino di Fossa

Region; Emilia Romagna
Milk Type: Cow's milk
Age: 3 Months and 4 Months in Fossa
Firmness: Soft

Description:

A second fermentation generating sharp fragrances and distinctive full flavor. Straw-colored, flaky and crumbly texture.

Pecorino Toscano Fresco

Region; Tuscany
Milk Type: Sheep's milk
Age: 60-90 days
Firmness: Soft

Description:

The taste is fragrant, savory and distinctive with a bright, clean, and delicate salty taste.

Taleggio

Region; Valtaleggio
Milk Type: Cow's milk
Age: 50-60 Days
Firmness: Semi-Soft

Description:

It is characteristically aromatic yet mild in flavor and features tangy, meaty notes with a fruity finish.

Primo Sale Green Olives

Region; Sicily
Milk Type: Sheep
Age: circa 3 months
Firmness: Semi-Soft

Description:

It has a sweet taste, a gentle rubbery texture with green olives.

Primo Sale Walnut

Region; Sicily
Milk Type: Sheep
Age: circa 3 months
Firmness: Semi-Soft

Description:

It has a sweet taste, a gentle rubbery texture and mixed with walnuts.

Italy

Fiore Sardo

Region; Sardegna
Milk Type: Sheep's milk
Age: 60 Days
Firmness: Semi-Soft

Description:

Firm texture, wet smoke, and a piquant, nutty finish are hallmarks of artisan Fiore Sardo

Piacentinu Ennese Allo Zafferano

Region; Sicily
Milk Type: Sheep
Age: 3 – 6 months
Firmness: Semi-Soft

Description:

Famous in the province of Enna, in central Sicily, it is made from sheep's milk and flavored with saffron, which gives it a deep yellowish hue.

Fontina di Val d'Aosta

Region; Lombardy
Milk Type: Cow's milk
Age: 4 Months
Firmness: Semi-Soft

Description:

Rich and nutty, reminiscent of truffle and roasted apple, its supple texture is extraordinarily meltable.

Provolone Auricchio

Region; South of Italy
Milk Type: Cow's milk
Age: 9-12 Months
Firmness: Semi-Firm

Description:

It smells slightly pungent, and its flavor is robust, nutty, and piquant.

Caciocavallo Ragusano

Region; Ragusa
Milk Type: Cow's milk
Age: 1-2 Years
Firmness: Hard

Description:

Ragusano has a soft, compact, savory, slightly yellowish color with a thin, pale yellow rind with a slightly piquant taste.

Peperino

Region; Tuscany
Milk Type: Sheep's milk
Age: 12 Months
Firmness: Semi-Hard

Description:

Infused with red pepper flakes, giving a bit more character to the mild sheep's milk flavor, with a peculiar, definite taste and straw yellow color.

Pecorino Siciliano

Region; Sicily
Milk Type: Sheep
Age: 6 months
Firmness: Semi-Hard

Description:

Lightly sharp, is often less pungent and dry than that of caciocavallo, with a distinctive flavor and texture.

Asiago Vecchio

Region; Veneto
Milk Type: Cow's milk
Age: 9 Months
Firmness: Hard

Description:

Asiago Vecchio (old) is a slightly fruity cheese that becomes sharper and more piquant with age.

Parmigiano Reggiano

Region; Emilia-Romagna
Milk Type: Cow's milk
Age: 24 Months
Firmness: Hard

Description:

With that barrage of sweet, salt, spice, and nuttiness; that butter, that little crunch, that caramel finish.

Belgium

Chimay Met Bier

Region; Chimay
Milk Type: Cow's milk
Age: 4-6 weeks
Firmness: Semi-Soft

Description:

After maturing for four weeks, the gourmet cheese becomes creamy with a fine taste of good, fresh, milk; a very complete classic flavor.

Switzerland

Tête De Moine

Region; Bern
Milk Type: Cow's milk
Age: 60-75 days
Firmness: Firm

Description:

This firm supple-pasted cylinder has a fierce aroma and a gently spicy, nutty flavor. It captures the beginning of that sweet, condensed milk flavor we think of in Swiss.

America

Truffle Tremor

Region; California
Milk Type: Goat's milk
Age: 3 weeks
Firmness: Soft

Description:

The flavor of truffle comes through in this velvety goat milk cheese. The earthiness of the truffles combined with a creamery texture makes this a very distinctive cheese.

Three Sisters Farmstead Cheese

Region; Lindsay California
Milk Type: Cow's milk
Age: 60 days
Firmness: Semi-Hard

Description:

The first tastes are all sweet cream - lush, full-bodied and buttery, but then, in an instant, the flavor turn to a sharp bite, a slight swirl of tanginess that evens out that initial sweetness.

Maple Smoked Cheddar

Region; Vermont
Milk Type: Cow's milk
Age: 12 months
Firmness: Semi-hard

Description:

Hard paste with a range of fruity, sharp, and nutty tastes, this maple Smoked Cheddar is bathed in the cool smoke from smoldering hard maple wood for four to six hours.

Spain

Garrotxa

Region; Catalonia
Milk Type: Goat's milk
Age: 2-3 Months
Firmness: Semi-Soft

Description:

The flavor is milky and delicate with a hint of nuttiness and a clean, smooth finish.

Murcia al Vino/Drunken Goat

Region; Murcia
Milk Type: Goat
Age: 45 days
Firmness: Semi-hard

Description:

The paste is sweet and smooth, delicately grapey, with a gentle, pliable texture and mild fruity flavor.

Tetilla

Region; Pazo De Lemos
Milk Type: Cow's milk
Age: 2-3 weeks
Firmness: Semi-soft

Description:

It has a mellow, fresh lemony taste with a hint of green grass. The consistency is supple with a creamy feel on the palate.

Manchego Esperanza

Region; La Mancha
Milk Type: Sheep's milk
Age: 12 Months
Firmness: Semi-hard

Description:

Its taste is slightly sweet with a hint of salt in it, starts off mild, and gets sharper as the cheese is aged.

France

Camembert Le Châtelain

Region; Normandy
Milk Type: Cow's milk
Age: 2-3 Months
Firmness: Soft

Description:

The taste is succulent, ripe, rich and creamy with a possible hint of apple.

Saint Andre

Region; Vire Cedex
Milk Type: Goat
Age: 45 days
Firmness: Soft

Description:

Smooth, rich and buttery, this soft white cheese is sublimely delicate.

Fleur Verte

Region; Loire Valley
Milk Type: Goat's milk
Age: 20-30 Days
Firmness: Soft

Description:

Smothered in fresh herbs and pink peppercorns, this cheese has a magical flavor, with a fresh milky white color that beautifully highlights the tangy sweetness of the cheese.

Mimolette

Region; Lille
Milk Type: Cow's milk
Age: 60 Days
Firmness: Hard

Description:

This gourmet cheese has a distinctive flavor of butterscotch and caramel. The paste is dyed to a deep orange color which darkens toward the rind