

FOREVER CHEESE



SELVATICO

An intensely flavorful aged cheese from the Bavarian Alps on the border of Italy. Suitable for merchandising out of refrigeration, its bright golden paste and notes of ripe fruit, toasted nuts, and caramel make this cheese truly special.

CHEESE TYPE	Firm
MILK TYPE	Pasteurized Cow
ORIGIN	Veneto, Italy
AGING	17 months
SHELF LIFE	10 months from pack date
INGREDIENTS	Past. Cow's Milk, Cheese Cultures, Salt, Microbial Rennet, Lysozyme (from egg). Inedible rind.
CASE PACK	1/14 lb
PRONUNCIATION	sell-VAH-tee-co
SERVING SUGGESTIONS	Shaved over pasta or salad; on a cheese board with Casa Forcello® Pear Mostarda
PAIRINGS	Brown ale, fruit forward red wine

Appearance

Golden wheel with craggy, golden paste.

Flavor

The flavor density is high and reminiscent of an aged gouda, with strong notes of caramel and butterscotch. Its sweetness is complemented by hints of toasted nuts and ripe fruit. The paste is creamy on the palate.

History

Selvatico is made in the Bavarian Alps of Germany, a few kilometers away from the Dolomites. The cows graze on grass that grows in the mountain pastures (1100m), giving the cheese its vibrant golden color and its distinct terroir. It is based on an ancient Italian recipe. Once produced, the cheese finishes its long aging with a family of affineurs in Italy, led by master affineur Claudio. They have been aging a variety of Alpine cheeses for over 50 years in the Val D'Astico Valley of northeastern Italy. The microclimate of the area, on the banks of the Astico river, is ideal for aging cheese. The slow, expertly supervised aging in this unique environment helps give Selvatico its complex flavors.

Handling

Bring to room temperature before serving. Wheels can be merchandised out of refrigeration.

A PASSION FOR GREAT TASTE

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