



Mezzo Secco

Farm/Company: Vella Cheese Company

Cheesemaker: Charlie Malkassian

Proprietor: Ig Vella

City, State: Sonoma, CA

Region: West

Country: U.S.A.

Milk: Raw Cow

Rennet: Vegetarian

Rind: Natural

Texture: Semi-firm

Aging: 3-4 months

Size: 8 - 9 pound wheel



The Vella Cheese Company has been involved in making cheeses since Tom Vella first worked at the Sonoma Mission Creamery in the 1920s. In 1931, the Vella Cheese Company was founded, and the following decades would see it grow and expand even against such odds as suffering through World War II when the company was forced to work around the clock at full capacity. In 1981, Tom Vella's children started running the operation, and Ig Vella is now at the helm, maintaining the same high standards of quality cheesemaking that his father set over seventy years ago.

Coated in a fine layer of pungent black pepper, this medium-dry version of Ig Vella's famous Dry Jack is aged for three to four months. Mezzo Secco has a smooth, creamy texture that fills your mouth with sweet milk and spice.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

