



# Montegrappa



**Region:** Veneto

**Country:** Italy

**Milk:** Cow

**Rennet:** Traditional

**Rind:** Natural

**Texture:** Semi-hard

**Aging:** 8 months

The Veneto region of Italy is home to many culinary delicacies like prosciutto San Daniele, Italy's finest white polenta, and gallons of sublime wine. It's also home to Montegrappa, the centuries-old cow's milk cheese named for the imposing 5825-foot Mount Grappa.

Montegrappa is aged for eight months to develop its mellow golden hue and a nutty, sweet flavor.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

