



Pantaleo



Region: Sardinia

Country: Italy

Milk: Pasteurized Goat

Rennet: Traditional

Rind: Natural

Texture: Firm

Aging: 100 days

Size: 6 pound wheel

Pantaleo is a unique and often hard-to-find goat cheese from the mysterious island of Sardinia in Italy. Ivory in color, Pantaleo has a floral, sweet flavor with hints of citrus in the finish. The hard cheese is aged at least one hundred days.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

