



Roccolo



Region: Valtaleggio

Country: Italy

Milk: Cow

Rennet: Traditional

Rind: Natural with mold

Texture: Soft

Aging: 6 months

Size: 6 pound wheel

The word “roccolo” translates to “bird snare,” and in Valle, Lombardy, a roccolo is a stone building that was once used by bird hunters. Taking the stony color of the rind and the shape and height of the cheese into consideration, one can see where the name originated. After being brined in saltwater, this cow milk cheese is settled on pine boards and left to age for six months in the cheesemaker’s natural caves in Lombardy, Italy.

Roccolo has an earthy, round flavor with damp hints of forest mushrooms and an accenting tang. Directly under the rind, the cheese gets softer and slightly more golden than the dryer, flakier white center.

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Information from the Library of Cheese
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