



# Sottocenera



**Region:** Veneto

**Country:** Italy

**Milk:** Cow

**Rennet:** Traditional

**Rind:** Ash

**Texture:** Semi-hard

**Aging:** 3 months

**Size:** 12 pound wheel

“Sottocenera” translates to “under ash” because covering cheese in ashes is a traditional Venetian way of preserving cheese. This particular cheese has herbs and spices added to the ash, like cloves, nutmeg, cinnamon, fennel, licorice, and coriander, all which add to the cheese’s flavor. Studded with slices of white and black truffles and rubbed with truffle oil, the semi-soft cheese is supple and aromatic.

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)

