



Ubriaco



Region: Veneto

Country: Italy

Milk: Raw Cow

Rennet: Natural

Rind: Natural, salted

Texture: Hard

Aging: 2 - 3 months

Size: 16 pound wheel

Produced by ancient methods, Ubriaco's rind has long been rubbed with fortified wine or grape must as an economic necessity. Oils weren't always so plentiful or affordable as they are today, so farmers turned to what preservation methods they had on hand during the lean harvest months of September's end to November's dawning. When the cheese celebrates its twenty-days of life, it is bathed in brandy made from the residue of black grape pressing. Depending on the cheesemaker, the cheese could be aged on the pomace of Cabernet, Merlot, or Raboso grapes. Can you understand why Ubriaco means "drunk"?

The blanched yellow paste of this cheese is slightly dry with a deep purple rind. Ubriaco has a very juicy, fruit flavor that balances nicely against the mellowness of the cow milk.

Tomales Bay Foods | Cowgirl Creamery
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Information from the Library of Cheese
www.cowgirlcreamery.com

