

Discover Italian cheese.



Featured Italian cheese regions

- #1 Grana Padano**
Region: Lombardia
Other Regions: Emilia-Romagna, Piemonte and Trentino-Alto Adige
- #2 Piave Stravecchio**
Region: Veneto
- #3 Parmigiano Reggiano**
Regions: Emilia-Romagna
Other Region: Lombardia
- #4 Pecorino Romano**
Regions: Sardegna and Lazio
- #5 Mozzarella di Bufala Campana**
Region: Campania

See reverse for full cheese descriptions and flavour profiles along with our recommended Italian wine pairings.

The 20 regions of Italy.

an innovative collaboration between:



ASSOCAMERESTERO
ASSOCIAZIONE DELLE CAMERE DI
COMMERCIO ITALIANE ALL'ESTERO

Immerse yourself in an authentic Italian experience by visiting True Italian Taste at iccbc.com

Wines from pairing recommendations are available at most BC or AB liquor stores. Produced by Urban Fare with input from Italian Chamber of Commerce in Canada West.

FEATURED

Italian cheese regions

#1 Grana Padano

REGION Lombardia
OTHER REGIONS Emilia-Romagna, Piemonte and Trentino-Alto Adige
CERTIFICATION DOP

FEATURES Grana Padano is a hard cheese ripened slowly for at least 9 months. It is naturally lactose and gluten free.

AGING The great taste of this cheese is created through a slow, natural aging process in specially designed, temperature-controlled warehouses. Grana Padano is aged for a minimum of 9 to 16 months.

HOW TO ENJOY Can be grated on top of pasta and rice or added in sauces, dressings and soups as an alternative to salt. An ideal healthy snack, in small chunks, together with some fruit or a little bread.

WINE PAIRING Our chef recommends a crisp Prosecco (bubbly).

FUN FACT The name comes from the Italian word *grana*, a reference to the characteristically grainy texture, and *padano*, meaning “from Padania”.

#2 Piave Stravecchio

REGION Veneto
CERTIFICATION DOP

FEATURES A hard, solid curd cheese with a strong, pleasant and slightly salty flavour. A cheese that truly melts on the palate.

AGING Aged 61 to 180 days.

HOW TO ENJOY Try with grapes, honey or traditional Italian onion jam.

WINE PAIRING Our chef recommends a Pinot Grigio (white).

FUN FACT The name derives from the river *Piave* which flows from the Alps to the Adriatic Sea near Venice. Made with alpine milk produced at very high altitudes.

#3 Parmigiano Reggiano

REGION Emilia-Romagna **OTHER REGION** Lombardia
CERTIFICATION DOP

FEATURES Naturally lactose free.

AGING The minimum maturation period is 12 months and although the average period is 24 months, the cheese can be aged for much longer, up to 30 months.

HOW TO ENJOY This cheese is particularly versatile due to aromas and flavours that are different depending on the maturation, it is suitable for many pairings ranging from fresh fruit to full-bodied wines, as well as beer and jams.

WINE PAIRING Our chef recommends Rossa Salento (red), or Prosecco (bubbly).

FUN FACT About 3,700,000 wheels, each weighing on average 40kg, are produced every year.

#4 Pecorino Romano

REGIONS Sardegna and Lazio
CERTIFICATION DOP

FEATURES A hard, salty cheese, often used for grating, made with sheep’s milk.

AGING This cheese is aged for a minimum 5 months. Throughout the aging process, the cheeses are repeatedly hand washed with brine.

HOW TO ENJOY Pecorino Romano DOP is commonly included in traditional Roman recipes such as Bucatini all’Amatriciana, Spaghetti Cacio e Pepe and Trippe. Keep in a cool, dry place, wrapped in its original packaging.

WINE PAIRING Our chef recommends a Chianti Classico (red)

FUN FACT The name comes form the Italian name from *pecora* which means sheep.

#5 Mozzarella di Bufala Campana

REGION Campania
CERTIFICATION DOP

FEATURES Produced with fresh, whole buffalo milk exclusively from farms located in specific areas. The porcelain white, smooth surface and elastic consistency with a softer centre, are essential characteristics of this cheese.

AGING Not aged, enjoyed fresh.

HOW TO ENJOY Great for snacking or sliced in a caprese salad topped with extra virgin olive oil.

WINE PAIRING Our chef recommends a Chianti Classico (red) or Soave Classico (white).

FUN FACT The name mozzarella comes from the Italian word *mozzare*, referring to the traditional process of handcrafting curds into individual balls of cheese.



When it comes to Italian cheese, authenticity is key. Look for this symbol as added assurance.



DOP
Denominazione d'Origine Protetta
Protected Designation of Origin

The DOP label guarantees that your favourite cheese, prosciutto, olive oil, etc. is produced, processed and packaged in a specific geographical zone and according to tradition. Each step, from production to packaging, is regulated.

The wine list...

- REDS** Botter Verso Rosso Salento IGT / Fontodi Chianti Classico DOCG / Monte Antico Toscana IGT
Frescobaldi Nipozzano Chianti Rufina Riserva DOCG / Rocca Delle Macie Chianti Classico DOCG
Rocca di Montegrossi Chianti Classico DOCG
Tenuta di Arceno Il Fauno di Arcanum Toscana IGT / Tenuta Sette Ponti Crognolo Toscano IGT
- WHITES** Mezzacorona Pinot Grigio Trentino DOC / Tedeschi Capital Tenda Soave Classico DOC
- BUBBLES** La Jara Prosecco Brut Organic Vegan DOC / Masi Modello Prosecco DOC

Wines from pairing recommendations are available at most BC or AB liquor stores.
Produced by Urban Fare with input from with input from Italian Chamber of Commerce in Canada West.

Check out
October’s issue of
Flavours of Italy
celebrating
Italian Classics.

iccbc.com