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distributors of the finest foods

BEPPINO OCCELLI

Occelli Testun di Barolo 6kg

Origin: Piedmonte, Italy
Classification: Artisan
Milk: Cow's & Sheep's Milk
Type: Hard
Form: 6kg wheel
Item Code: 701773



The name testun loosely translates to hard-headed, referring to the texture of the cheese.

Beppino Occelli creates cheese in the Lange region where the alpine pastures provide rich feed for the local cows, goats and sheep. Known as formaggio ubriaco or 'drunken cheese' this specialty of Piedmont is aged in traditional wooden barrels containing the grape skins of Barolo wine. The marinade leaves a purple stain which gradually penetrates the rind of the cheese leaving a very distinctive wine barrel flavour.

The wheels are then aged for a further two months in Langa marc and Barolo wine during which time the cheese develops a rich flavour, semi hard texture and lingering sweetness. The flavours of the cheese and grapes mingle together to create a flavour that is bifevy, creamy, sweet, winery, buttery and sharp all at once.

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