

# calendar

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## BEPPINO OCCELLI

Ocelli al malto d'Orzo Whisky 1.6kg

Origin: Piedmonte, Italy  
Classification: Artisan  
Milk: Cow's & Sheep's Milk  
Type: Hard  
Form: 1.5kg wedge  
Item Code: 706481



The hilly pastures of the Langhe, at the base of the Maritime Alps in Northern Italy, provide rich feed for the sheep and cows that graze there.

Cheese maker Beppino Ocelli uses their full-flavoured milk to produce this semi-hard cheese that is carefully brushed with whisky and enrobed with malted barley before aging.

The result is a dynamic flavour with hints of sweetness that pairs beautifully with dark craft beers or whisky that has cereal or malty notes.



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