

# calendar

distributors of the finest foods

## BEPPINO OCCELLI

Ocelli in foglie di Castagno 1.6kg

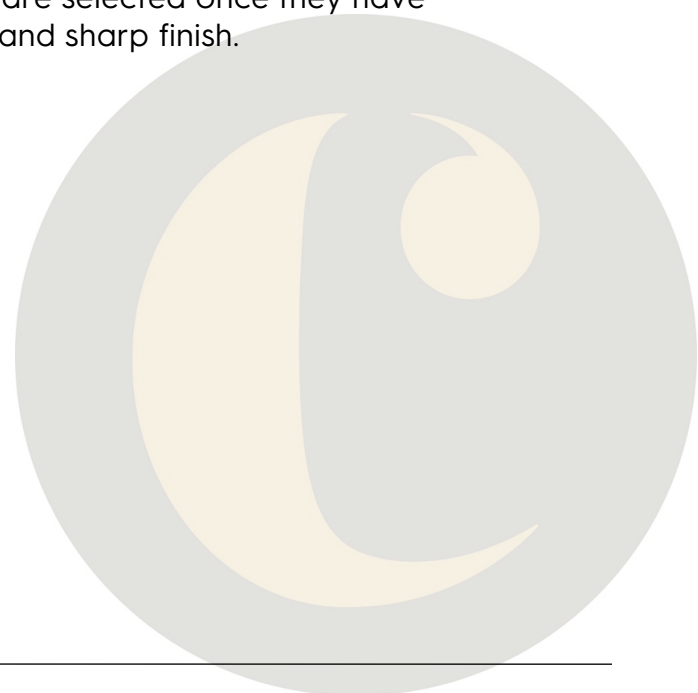
Origin: Piedmonte, Italy  
Classification: Artisan  
Milk: Cow's & Goat's Milk  
Type: Hard  
Form: 1.5kg wedge  
Item Code: 705996



After 18 months maturation, the cheese is wrapped in carefully wrapped by hand in Foglie di Castagno (chestnut leaves).

Beppino Ocelli founded his dairy in the hilly region of Langhe in Northern Italy where the rich alpine pastures provide excellent quality milk. A blend of cow and sheep's milk is used to create this cheese which is matured in the caves at Valcasotto.

Tannins from the leaves suppress mould development on the natural rind as the cheese ages and impart a vegetal character. Wheels are selected once they have developed a dense texture, brown sugar sweetness, and sharp finish.



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