



Quality

Consistency

Balance

Precision



CACIOTTA

**Ferndale Farmstead
Ferndale, Washington**

“A traditional Italian table cheese handcrafted by our Pacific Northwest artisans. Winner of the People's Choice Award at the Washington Artisan Cheesemaker's Festival. A mild yet irresistible flavor with a soft texture, this cheese is tasty and versatile. We age these small wheels for a short time to give them a safe and natural yellow rind. This cheese makes a great pairing, with raspberry and apple at the top of our list. Also great with nuts, crackers, beer or wine. This cheese lends itself well to other flavors so expect some seasonally available varieties in the near future!”

- Pasteurized Cow's Milk
- Traditional Italian Basket Cheese
- 1-3 Weeks Aged
- 8 Ounces Each, 12 Per Case