

# italian cheese & beer

## PART 1

### Dolce Capriziola - Soft Goat's Blue Cheese



Code: CFS0605

**Type of Milk:** Goat's milk

**Taste:** Sweet, delicate, with lactic notes, ripe fruits notes and a slight aroma of goat's milk

**Producer:** Carozzi Formaggi - Pasturo(LC) - Lombardy

**Origin:** Italy, Lombardy

**Weight:** approx 6 kg



### Best Pairing: Gambolò Nowhere



**Style:** West Coast Ipa

**Taste:** More intense on alcohol, herbaceous taste, tropical aroma from American and New Zealand hops.

**ABV:** 6.8%

**Alternative Pairing:**

Gambolò Bob 13

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## PART 1

### Muffato - Refined Blue Cheese



Code: CFS0121

**Type of Milk:** Cow's milk

**Taste:** Sweet, with notes of cellar and mould, refreshed by the mint

**Producer:** Latteria Moro Sergio - Oderzo (TV) - Veneto

**Origin:** Italy, Veneto

**Weight:** approx 2 kg



### Best Pairing: Lariano Tripè



**Style:** Belgian Triple beer

**Taste:** Fruity, lemony and floral flavors given by Belgian yeast character. The body is supported by a soft, lightly caramelized sugar and honey sweetness on palate.

**ABV:** 8%

**Alternative Pairing:**

Geco Sosweet

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## — PART 1 —

### Tumarrano - semi hard cheese



Code: CFS0908

**Type of Milk:** Sheep's milk

**Taste:** Full of the palate, buttery, strong and pleasant while the aftertaste is long, buttery, round with strong hints of herbs

**Producer:** Cooperativa Agricola Tumarrano - Cammarata (AG) - Sicily

**Origin:** Italy, Sicily

**Weight:** approx 16 kg



### Best Pairing: Gambolò Gasoline Super



**Style:** American Pale Ale

**Taste:** Intense and particular hops flavour. The dense head gives off a various range of fruitiness typical of American hop's aroma.

**ABV:** 5.8%

**Alternative Pairing:**

Geco Rubia - Toccalmatto Stria

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## — PART 1 —

### S - Cin di Capra - Soft Goat Milk Cheese



Code: CFS0124

**Type of Milk:** Raw Goat's milk

**Taste:** sweet, round, creamy and lactic, while the aftertaste is sweet, smooth and slightly lactic

**Producer:** La Fattoria di Enrico Cattuzzo - Vedelago (TV) - Veneto

**Origin:** Italy, Veneto

**Weight:** approx 1 kg



### Best Pairing: Gambolò Gasoline Super



**Style:** American Pale Ale

**Taste:** Intense and particular hops flavour. The dense head gives off a variuos range of fruitness typical of American hop's aroma.

**ABV:** 5.8%

**Alternative Pairing:**

Toccalmatto Stria

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## PART 1

### Fior D'Arancio - Refined Blue Cheese



Code: CFS0104

**Type of Milk:** Cow's Milk

**Taste:** Sweet, slightly salty, the molds are mitigated by the intense smell of the wine, very long with notes of mature fruits

**Producer:** Latteria Moro Sergio - Oderzo (TV) - Veneto

**Origin:** Italy, Veneto

**Weight:** approx 1.5 kg



### Best Pairing: Lariano Aura



**Style:** Belgian Ale

**Taste:** Fruity, spicy and peppery aromas. The malt character makes it sweet. It is more alcoholic also spicy and low in intensity.

**ABV:** 7%

**Alternative Pairing:**  
Gambolò Nowhere

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## PART 1

### Mandarone Vernengo - 24 / 26 Months



**Type of Milk:** Cow's Milk

**Taste:** Full, round, sweet and slightly piccante while the aftertaste is long, buttery, piccante with hints of wood and nature

**Origin:** Italy, Emilia Romagna

**Weight:** approx 30 kg

Code: CFS1301



### Best Pairing: Toccalmatto Re Hop



**Style:** Pale Ale

**Taste:** Fruity orange and pineapple aromas with an elegant bitter herbal flavour naming to combine the German and American brewing tradition

**ABV:** 5%

**Alternative Pairing:**

Stradaregina Pin Hop - Geco Inoki

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## PART 1

### Pecorino Riserva Del Fondatore



Code: CFS0405

**Type of Milk:** Sheep's Milk

**Taste:** dolce, round, nutty and full-bodied. The aftertaste is long, dolce, creamy with hints of grass and wood

**Producer:** Caseificio Il Fiorino · Roccalbegna (GR) - Tuscany

**Origin:** Italy, Tuscany

**Weight:** approx 20 kg



### Best Pairing: Stradaregina Pin Hop



**Style:** American Pale Ale

**Taste:** The aroma is herbaceous and citrus, given by the massive use of American hops. Dry and clean thank European hops. Notes of caramel and roasted malts.

**ABV:** 6.2%

**Alternative Pairing:**

Stradaregina Summer Ale

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## PART 1

### Gran Cao



Code: CFS0701

**Type of Milk:** Sheep's Milk

**Taste:** sweet, with hints of toasted fruits and flower

**Producer:** CAO Formaggi - Fenusu (OR) - Sardinia

**Origin:** Italy, Sardinia

**Weight:** approx 15 kg



### Best Pairing: Gambolò Bob 13



**Style:** Strong Scotch Ale

**Taste:** The aroma of roasted malt sweetness is balanced by a spicy fruitiness. Full-bodied, sweet, rich and strong.

**ABV:** 7%

**Alternative Pairing:**  
Gambolò Nowhere



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## PART 1

### Parmigiano Reggiano DOP



Code: CW0001-VA

**Type of Milk:** Raw Cow's milk

**Taste:** dolce, round and full bodied; the aftertaste is long, dolce, floral with long notes of hay and grass

**Producer:** Caseificio Gennari - Collecchio (PR) - Emilia Romagna

**Origin:** Italy, Emilia Romagna

**Weight:** approx 38 kg



### Best Pairing: Toccalmatto Sibilla



**Style:** Saison

**Taste:** opalescent and refreshing, the Belgian yeast used gives floral and spicy aromas, while remaining dry and very drinkable.

**ABV:** 4.5%

**Alternative Pairing:**

Stradaregina Weizen Hop

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## — PART 1 —

### Gorgonzola DOP



Code: CFS0306

**Type of Milk:** Cow's Milk

**Taste:** piquant flavour and smells of cellar, musk, wet soil can be felt in the nose.

**Producer:** Caseificio Tosi - Gattico (NO) - Piedmont

**Origin:** Italy, Piedmont



### Best Pairing: Geco Sosweet



**Style:** Strong Ale

**Taste:** Rich and balanced citrusy and tropical aroma, honey and sweetness taste given by malts.

**ABV:** 8%

**Alternative Pairing:**

Lariano Tripè - Lariano Aura