

## Greenstone Vineyards - Italian cheese & wine

**\$30 ~ 2 glasses of wine & 3 matching cheeses**

### Our Italian Wine varieties – Pinot Grigio or Sangiovese

#### Pecorino, Il Forteto, Truffle, Cacio di Bosco,

This marvellous creation of Stefano Sarti on the Co-operative farm Il Forteto in Vicchio, Firenze, Italy is now available in Australia.

Here he has added local white truffles, a combination that makes this cheese memorable for anyone who tries it. A pure, 100% sheep milk pecorino, which is delicate and well balanced, not too strong in sheep milk flavour and not overly salty. With the addition of small quantities of White Truffle, the cheese becomes enveloped with the aroma of the truffle and real truffle flavour, adding a different dimension to this DOP ewes milk cheese.



#### Pecorino, Re Nero, Il Forteto,

The black one is Re Nero, Riserva Pecorino. At 3 months the texture of this sheep's milk cheese becomes rough with an almost buttery flavour. The black crust is an old peasant technique of applying olive oil dregs with ashes to extend the life.



#### Blue, Invernizzi, Gorgonzola, Dolce



Gorgonzola is probably the most widely known Italian cheese after Parmigiano Reggiano and is made in two different formats: Firstly the classic Gorgonzola Picante (also named Mountain Gorgonzola) which is the traditional two curd gorgonzola made from mixing warm morning curds with cooled curds from the previous days production. The second and most popular form is Gorgonzola Dolce Latte, which is a creamier textured cheese preferred by consumers today.

True Gorgonzola carries the DOP status (Denomination of Origin Protected), which guarantees the cheese is made from milk originating in the specified geographic area.