



*Leading Food Distributor to the Southeast and the world*



# Wonderful World of Cheese

– Cheese is often made from cow’s milk, goat’s milk, or sheep’s milk.

When speaking about cheese, it often helps to refer to them by the following categories...

- Soft ripened
- Semi soft cheese
- Semi hard or hard
- Blue cheese
- Flavored cheese





# Italy

## Cow's Milk

### Parmigiano Reggiano

Parmigiano Reggiano is one of the most recognizable cheeses in the world. This Italian cheese is a cooked, semi-fat, hard cheese made from raw cow's milk. It has a flaky texture and is highly soluble. The taste is delicate, fragrant, and very savory with a lactic and vegetal aroma. Often used for grating.

**1/ 4 cuts 1/19 lb CB#174100 Atalanta #053837**  
**1/75 lb CB#174150 Atalanta #053034**



### Grana Padano

The word "grana," actually means grain in Italian. It is the word for a type of cheese whose texture actually looks like specks of grain. Reggiano and Grana Padano both fall into that category of cheese. Grana Padano is a sweet savory cheese that has a fruity characteristic, making it ideal to grate over risotto.

**1 / 4 cuts 1/18 lb CB#174095 Atalanta #053836**





# Piave

Piave cheese is named after the river Piave, in the northernmost part of the province of Belluno, Italy. Piave is a cooked-curd, hard cheese. It is a cow's milk cheese with a full-bodied flavor. Piave is delicious served with salami, roasted peppers, or over a salad. Our red label Piave Stravecchio is aged for over a year. Our blue label Piave is aged between 8 - 11 months.

**Piave Stravecchio Atalanta #053716**

**Blue Label Atalanta #054561**





# Asiago Fresco

This fresh Asiago cheese is a cow's milk, semi-soft, cheese that is aged for only 20 to 40 days. It has a full creamy flavor that works great as part of a cheese plate. It is produced in the Po Valley near Treviso. It is delicious with any Italian meat, especially Prosciutto or Speck.

**Asiago Fresco Atalanta #053087 1/25 lb**

**Asiago Aged 6 months Atalanta #053086 1/20 lb**



Aged Asiago also  
available



# Vecchio Dolce

Vecchio Dolce is produced by Latteria Perenzin, a small family-owned artisanal dairy, located in Veneto, Italy. Vecchio Dolce is made with cow's milk and is aged for one year. It has an extremely sweet finish with a long aftertaste. It is delicious with honey and fruit jams that accentuate its flavor.

**Atalanta #051613 1/14 lb**





# Blue Cheese

## Gorgonzola Dolce

Gorgonzola is an Italian blue cheese. This creamy gorgonzola has a sweet taste. Its texture is very soft and can be spread on crackers, bread, or toast. This cheese is excellent spread on bread, with honey drizzled on top. It can also be used in creamy pasta sauces.

**Atalanta #053000 4/3 lb**

## Mountain Gorgonzola

This gorgonzola is a bit firmer in texture, and has more of a sharp taste. It is an excellent table cheese. **Atalanta #053013 1/14 lb**





# Sheep's Milk

## Pecorino Romano

Pecorino Romano is one of the oldest cheeses in existence. It is made from sheep's milk and has a pleasantly sharp taste. Normally, Pecorino Romano is used as a grating cheese.

**1/48 lb CB #174150 Atalanta #053015**



## Fresh Pecorino Toscano

Pecorino Toscano comes from the cooperative "Il Forteto" in Tuscany. This fresh Pecorino Toscano is only matured for 20-30 days. The paste is compact and straw-colored with a sweet but pronounced taste of sheep's milk. An overall delicious cheese.

**2/5 lb Atalanta #053054**





## Aged Pecorino Toscano

This Pecorino Toscano is also from the Il Forteto cooperative, but this version is aged for 6 months. This cheese is brushed with olive oil and is aged in a stone cellar. The flavor has overtures of wild herbs and lemon grass. **Atalanta #053083 2/5 lb**



## Cacio di Bosco al Tartufo

Cacio di Bosco from Il Forteto, is a sheep and cow's milk cheese studded with tiny specks of truffles. It has a long aging process that gives it, its hard surface. It has a smooth, firm, oily texture, dotted with big truffles. The truffles give this cheese a strong taste that leaves you wanting more. It is a great table cheese and can also be graded on top of risotto. **Atalanta #054607 2/4 lb**





# Boschetto al Tartufo

## Truffles

Boschetto al Tartufo is also a blend of cow and sheep's milk with truffles embedded throughout.. This cheese from Il Forteto is a fresh cheese and has not been aged. It has a different taste from the Cacio di Bosco because of its smooth, silky, young paste.

**Atalanta #053081 6/1.5 lb**

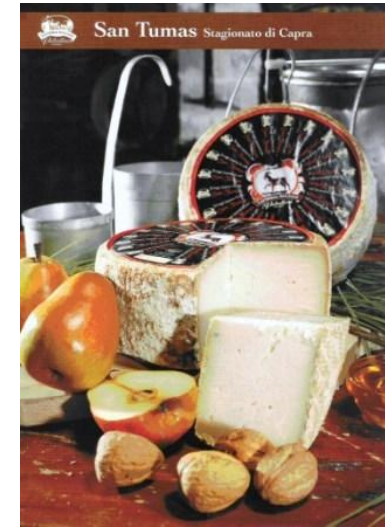




# Goat Cheese

## Capra Stagionato San Tumas

San Tumas is a pure goat's milk cheese that has been aged for 3 months. It has a thin hard gray rind due to its light mold that accumulates during the process. When fresh, it is tender and smooth . **Atalanta #054533 2/4.12 lb**



## Caciottona Capra Bio Stagionata

This goat's milk cheese has a semi-hard consistency, with a full-bodied flavor.

**Atalanta #054923 4/5 lb**



# France

## Cow's Milk

### Belletoile

Belletoile is one of France's best known triple crème Brie cheeses. It is made entirely of cow's milk and contains around 75% butterfat due to the additional cream that has been added. Belletoile is a good pairing with fruits, nuts, and jams.

**Atalanta #353713 1/3 kg**



### St. Andre

St. Andre is also a cow's milk cheese with a soft buttery taste.

**Atalanta #353076 1/4 lb**





## Eiffel Tower Cremeux

This soft-ripened cheese is rich and creamy. During the production process, additional cream is added to make it more fluffy and delicate. This cheese ripens from the outside in and is covered with a white, downy rind. Cremeux is an excellent pairing with light fruity wines, as well as Champagne. It is excellent on a cheese board or as a dessert cheese with fruit, jams, or spreads.

**Atalanta #353769 1 /4 lb**



## St. Paulin

Saint Paulin is a beloved cheese of the inhabitants of northern France. This cheese is a great pairing with fruit, especially apples. It also works well with fruity Bordeaux, and even apple cider.

**Atalanta #353791 2/4.5 lb**



# Port Salut

Port Salut is a creamy, mellow, semi-soft cow's milk cheese. It has a bright orange rind. This cheese was originally made by Trappist monks in the west of France. It has a rather mild and sweet flavor. Its light yellow paste is smooth and lends itself well for cooking or as a table cheese.

**Atalanta #353040 1 / 4 lb**



# Raclette

Raclette is a famous melting cheese. It is a cow's milk cheese and has a semi-soft interior dotted with small holes. The name derives from “*racler*”, which means to scrape. As the surface of the cheese melts, it is scraped off continuously onto boiled potatoes, pickles, fresh vegetables and sliced meats. It is also used in fondue.

**Atalanta #353006 1/12.5 lb**





# Comte

Comte is an ancient French cheese from the Jura mountains. It is a staple in any French household and is often used in cooking and snacking. It is also a great match with a red Burgundy wine. This cheese is made from raw cow's milk and is aged for at least one year. It has a sweet, nutty, complex flavor that reminds the consumer of hazelnuts, nutmeg, and caramel.

**Atalanta #353035 1/22 lb**



# St. Nectaire

Saint Nectaire is a semi-soft cow's milk cheese from the Auvergne region in south-central France. Its rind is gray, speckled with white or rust-colored mold from brine washing.

**Atalanta #353813 2/4 lb**





# Mimolette

Mimolette's appearance looks very similar to that of a cantaloupe. The rind is brown and rough but the interior is a brilliant orange. This cheese is made from pasteurized cow's milk. Mimolette is a fairly mild cheese with pleasant sweet and nutty qualities. As this cheese ages, its flavor gets stronger. It is aged for 6 months.

**Atalanta #353783 2/7 lb**



# Morbier

Morbier is an uncooked, pressed cheese made with pasteurized cow's milk in the Jura Mountains. It is recognizable for its layer of ash running through the center. This cheese is aged for two months and has a savory, truity, mild flavor.

**Atalanta #353030 1/13 lb**

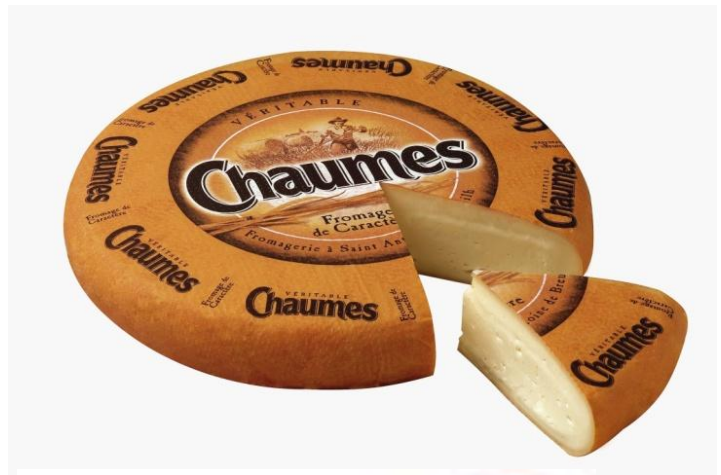




# Chaumes

Chaumes is a soft cow's milk cheese with a springy texture and a full bodied flavor. It is a washed-rind cheese and is excellent on crusty French bread. This cheese comes from the Dordogne region of France.

**Atalanta #354332 2/4.25 lb**



# Abondance

Abondance is produced from raw cow's milk in Haute Savoie in France. It has a semi-firm texture and is aged for at least 90 days.

**Atalanta #353091 1/18 lb**





# Tomme de Savoie

Tomme de Savoie is a cow's milk cheese produced in a mountain style that ensures longer preservation. This cheese is pressed so that the paste is firm. Tomme de Savoie is aged for several months. Its flavor is smooth with hints of nuts and grass.

**Atalanta #354349 1/3 lb**





# Blue Cheese

## Fourme d'Ambert

Fourme d'Ambert is often recognized for its tall cylindrical shape. It is made of pasteurized cow's milk and is matured for 3 to 4 weeks in humid cellars. It sets itself apart from other blues with its savory, nutty flavor, and its extremely supple dense paste. This cheese has been injected with Vouvray Moelleux, a sweet white dessert wine from the Loire Valley.

**Atalanta #353081 2/5.5 lb**



## Bleu d'Auvergne

Bleu d'Auvergne is an intensely flavored blue cheese. It is produced in the Massif Central area of France. It is made from cow's milk, and has a spicy, tart flavor with mellow saltiness.

**Atalanta #353080 4/3 lb**





# Papillon Roquefort

Roquefort is a noble sheep's milk, blue cheese from the Auvergne region of France. Papillon wraps their Roquefort in black foil to distinguish it from lesser brands.

**4/3 lb CB #166011 Atalanta #353033**





# Goat Cheese

## Bucherone

The word buche translates to “log” in French. Bucherone is a goat’s milk log cheese, from Poitou in the Loire Valley. Buche is aged for two months, during which time it develops a firm, edible crust complete with a bloomy mold coating. Perfect pairing with red wine and a French baguette.

**Atalanta #350951 2/1.75 kg**



## Couturier Goat Cheese

This goat’s milk cheese produces a deliciously tart and tangy flavor. Couturier is a well-known brand from the Loire Valley. This cheese is white and moist and has a creamy, crumbly texture that can slice or spread over salads or pizza.

**CBI #172025 2/1 kg**

**Atalanta#353025**

**CBI #172026 6/11 oz**

**Atalanta #353023**





# Sheep's Milk

## Tomme de Brebis

Tomme de Brebis comes from the mountainous Basque area between France and Spain. It is made of sheep's milk and has a nutty taste. It can be served as a robust table cheese alongside red wines, or as a shredding cheese to add zest to pasta dishes.

**Atalanta #353017 1/9 lb**





# Spain

## Sheep's Milk

### Don Juan Manchego

Manchego is the crown jewel of cheeses in Spain. The Don Juan Manchego is made from pasteurized sheep's milk. It is available with 4 months age, 6 months age, and 12 months age. This Manchego bears the traditional herringbone rind that makes it distinguishable from other cheeses. Truly a wonderful cheese, Manchego is a great pairing with quince paste, Jamon Serrano, and Marcona Almonds. Manchego cheese is a huge part of any Spanish tapas plate.

**CB #180043 2/7 lb**      **4 month- Atalanta #563079**  
**6 month- Atalanta #563066**  
**12 month- Atalanta #563071**





# Dehesa Manchego

Our Dehesa Manchego is an artisanal cheese with an extraordinary taste. This cheese is made from raw sheep's milk and has an intense flavor. It is available in a 4 months age, often referred to as Semi-Cured. Also available, is a 6-9 months age and a 12 months age, "Perfect Ripening," and the "Grand Reserve."

**Semi Cured- Atalanta #563704**

**Perfect Ripening- Atalanta #563745**

**Grand Reserve- Atalanta #563702**



6-9 months age  
"Perfect Ripening"



# Zamorano

Zamorano is a sheep's milk cheese that is similar to the Manchego. Its flavor has a hint of burnt caramel and butterscotch. **Atalanta #563045**

# Roncal

Roncal is a raw sheep's milk cheese that is produced in the Roncal valley in the Navarre region. It has a rusty, nutty, flavor with a moist and slightly grainy texture. The flavor owes much to the richness of the milk and the terrain which gives this cheese a more pronounced taste.

**Atalanta #563050**





# Spanish Specialties

## Don Juan Membrillo

### Quince Paste

Quince Paste, which is called Crema de Membrillo in Spanish, is a fruit that makes a delicious pairing with cheese. It is a relative of an apple and a pear. It offers a soft, sweet contrast to cheeses with a saltier taste. Wrap around a slice of Jamon Serrano, and a piece of Manchego for a true taste of Spain. **Atalanta #563761**

**12/300 gr**



## Marcona Almonds

The Marcona almond is a true native of Spain. These large flat almonds have a rich, sweet taste.

**Atalanta #563781 1/9.5 lb**





# Goat Cheese

## Don Wine Cabra in Wine

Don Wine goat's milk cheese is made from pasteurized goat's milk from the Murciano-Granadino breed in Southeastern Spain. This cheese undergoes a minimum ripening period of 30 days in a natural cellar, followed by a deep soaking in vino for 48 to 72 hours. This process gives the cheese its violet rind. It has a fruity flavor and is great with a bottle of wine. **Atalanta #563019 2/5 lb**



## Garrotxa

This goat's milk cheese is a Catalan farmhouse cheese from Catalonia. It is only aged for 3 weeks during which time it grows gray, and has a felt-like rind. The inside has a bone white color and a firm yet smooth texture. Excellent as an appetizer with olives or fresh fruit.

**Atalanta #563047 6/2.5 lb**





# Cabra Goat

This fresh goat's milk cheese has a lemony, peppery flavor that is fresh and refreshing. It is made in the Murcia region of southeast Spain.

**Atalanta #563016 2/7 lb**





# Cow's Milk

## Tetilla

Tetilla is produced in Galicia, located in the northwest part of Spain. Tetilla is often recognizable by its cone shape with a pointed top that looks like a “nipple.” This cow’s milk cheese has a semi-soft texture, that has a very creamy taste. Great for cooking. **Atalanta #563017 6/2 lb**



## Mahon

Mahon is Spain’s second most popular cheese next to Manchego. It is made from cow’s milk and is aged for at least 60 days. Mahon has a bold, magnificent flavor. The yellowish-orange rind is rubbed with butter, oil, and paprika. It can be grated over pasta, potatoes, rice, or vegetable dishes. **Atalanta #563009 2/7 lb**





# Iberico

Iberico is a cheese made with 50% cow's milk, 30% goat's milk, and 20% sheep's milk. It has a herringbone rind, similar to the Manchego. It is typically used as a table cheese but is also good for cooking and pairs well with Spanish red wines. **Atalanta #563077 2/7 lb**





# Blue Cheese

## Valdeon

Valdeon is a blue cheese from the Valdeon Valley that is produced with cow, sheep, and goat's milk. It is wrapped in huge sycamore leaves. It has a rich, complex flavor. Truly a unique cheese. **Atalanta #563070 2/5 lb**



## Cabrales

Cabrales is made of cow's milk but can also be blended with goat and sheep's milk as well. It is aged for two to six months in natural caves. The aging process gives this cheese an intense veining with a blue-green color. **Atalanta #563012 2/5.5 lb**



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