

Fromage  
to Age  
Artisan cheese

from Aubrey Allen

# Cheese of the Week

## Rosso di *Langa*

Sweet and creamy, with delicate hints of cooked milk and fresh grass

### about the cheese

Small, square washed rind cheese from Cuneo, Piedmont, made with cow and sheep milk.

Similar to Taleggio, it develops a peachy blush thanks to natural cultures—but unlike others, its softer rind is washed with annatto, giving it a gentle colour without forming a chalky crust.

### about the cheesemakers

Made by Caseificio dell'Alta Langa, a fifth generation family-owned creamery in northern Italy.

Cows & Ewes Milk  
Traditional Rennet  
Pasteurised  
300g

