

Cheese of the Week

Maccagno

A mild, semi-hard cheese that is creamy and delicate with a slightly nutty flavour

about the cheese

A young cheese made from local, whole, pasteurised cow's milk. A brown non-edible rind encases a soft sweet and delicate paste that presents buttery notes. The light almost white paste with thin holes distributed through it, occurs naturally as the cheese curds separate and form

about the cheesemakers

Caseificio Rosso is a traditional cheesemaker located in the heart of Biella, Piedmont, Italy. Their cheeses are matured using time-honored methods in their historic underground cellars. Maccagno is crafted with local milk, and each cheese is packaged, and sent directly from their farm to ensure freshness and authenticity.

Cows milk
Traditional Rennet
Pasteurised
2kg & 1kg

