



Started by Nicola Arnoldi in 2009, **Vivaldi Cheese** is Bergamo based affineur (selector and maturer) of specialty cheese. Originally from Val Taleggio, the home of Taleggio, Nicola has identified a small range of Italian classics and presents these in the highest way possible.

At Gippsland Cheese, we also think the Vivaldi branding has great shelf appeal and matches the wonderful quality produce inside.



To kick off their retail offer, we've selected three core cheeses that are in appealing, retail ready packaging for 'grab and go' customers - Taleggio and Parmigiano Reggiano, both of which are from Cow's milk and D.O.P. certified, and fragrant, full flavoured Pecorino Pepato made with Sheep's milk.

Taleggio D.O.P.

Taleggio is a semi-soft, wash rinded and smear ripened cheese from Northern Italy. The cheese has a thin crust and a strong aroma, but not an overpowering flavour. What is amazing though, is the wonderful, gooey and thick paste when ready to eat.



Vivaldi have a large range of food service and 'cut to order' sized cheeses, which are available to our customers currently.

For D.O.P. certification, the manufacturers must follow strict processes and procedures to make the cheese and it must comply with a regional authenticity.

Parmigiano Reggiano D.O.P

Reggiano is the King of hard cheeses around the world. Aged for more than 24 months, and some up to 36 months, the paste of Reggiano can vary from ivory white to straw yellow with an almost gritty texture, due to little pods of calcium forming throughout well aged cheese.



Pecorino Pepato (Sheep's Milk)

Vivaldi's Peppercorn Pecorino is a wonderful example of this Italian staple from Sicily. Made with Sheep's milk and aged for 4 months, it's got a lovely smooth texture with genuine pops of peppercorn throughout.

