

ORIGIN

Holland

MILK TYPE

Cow

RIND

Waxed

FIRMNESS

Hard

PICOBELLO GRAND CRU

ABOUT

Picobello is a decadent, Gouda-style Dutch cheese with a big, sweet personality. Aged and firm, Picobello is a perfect to cut slices and chunks out of, as well as for grating. Remember to peel back the thick, waxy rind!

TASTE NOTES

Picobello is slightly dry with a touch of sweetness. The yellow-orange paste is crumbly, crunchy, crystalline and rich like Parmigiano or aged Gouda. The paste is a deep yellow color with a waxy texture, punctuated with a few holes. The tasting experience begins as subtle and grows quickly into a rich experience with the sweet notes of caramel, roasted nuts, and toasted breads flowing over your taste buds.

PAIRINGS

This cheese will pair well with sweet Alsatian wines or robust red wines such as pinot Noir. Another good option for Picobello is beer, specifically ales. Match with Trappist ales of northern Europe.