

## Crucolo-Wheel

Crucolo is an artisanal cheese that comes from the Trentino region in northern Italy. The milk used to make this cheese is selected from the cows that roam the pastures beneath the Trento Mountains. It is a soft cheese aged for over 60 days in the cellars of Rifugio Crucolo. This unique environment gives the cheese its particular taste and rich aroma. Pale straw yellow, it has the deep rich butteriness common to a 100% cow's milk cheese. Crucolo has a surprisingly tangy finish to its creamy flavor, and the interior is irregularly pocked with tiny holes. This cheese is soft and melts in a superior fashion with a very delicate aroma.



### Product Details

Item	015630W
Brand	Crucolo
Sold By	CS
Pack Qty	1
Pack Size	30 LB (RW)
Case GTIN/EAN/UPC	98024895113008
Unit UPC	N/A
Country of Origin	Italy
Shelf Life from Production	180 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	32.66 LB (RW)
Ingredients	Pasteurized cow's milk, starter cultures, salt, rennet.