

## Lou Bergier Pichin-Wheel

This 60-day aged toma is produced with raw Bruna Alpina cow's milk and thistle flower, a very rare combination in the world of cheese. The name, meaning "small mountain shepherd" in Occitan dialect, pays tribute to Nonna Magno, the grandfather of producer Mario Fiandino. Continuing in his tradition, the Bruna Alpina cows at the Fiandino farm are raised with the utmost care; they even play music at a special frequency to calm the animals and increase milk production. This creamy cheese has a delicate mushroom aroma with flavors of fresh cut grass and milk. It is an excellent value considering the unique style and quality.



### Product Details

|                                   |   |
|-----------------------------------|---|
| <b>Item</b>                       | 015580                                    |
| <b>Sold By</b>                    | EA  |
| <b>Pack Qty</b>                   | 2   |
| <b>Pack Size</b>                  | 5 LB (RW)                                 |
| <b>Case GTIN/EAN/UPC</b>          | N/A                                       |
| <b>Unit UPC</b>                   | N/A                                       |
| <b>Country of Origin</b>          | Italy                                     |
| <b>Shelf Life from Production</b> | 3 months                                  |
| <b>Storage</b>                    | Refrigerated                              |
| <b>Kosher</b>                     | No  |
| <b>Gross Case Weight</b>          | 10 LB (RW)                                |
| <b>Ingredients</b>                | Raw cow's milk, sea salt, thistle flower. |