



VELLA CHEESE COMPANY

made by hand since 1931 • sustainably produced since 2003

Vella Cheese Company • PO Box 191, Sonoma, CA 95476 • 800-848-0505



Italian Style Table Cheese

This cheese is the California version of Fontina and has been recognized as a unique cheese type in competitions during the last few years in which it has been available. Excellent as a dessert cheese with fruits, a table cheese for snacks or an ingredient in all cheese recipes. Its subtle flavor and semi-firm texture represents the finest products of the California cheese-makers' art. Definitely recommended for use in Latin dishes.



Asiago

This cheese originated in the commune of Asiago in the province of Vicenza, region of Il Veneto in Italy. It was originally made from sheeps' milk, but it is now universally made from cows' milk. The result is a sweet curd, grana-type cheese with a pleasant aroma. In concert with our other grating cheese, Dry Monterey Jack, Asiago may be used as a table cheese when young. Our founder, Thomas G. Vella, proudly claimed that this is the first Asiago made in California in 70 years.



Mezzo Secco (Partially Dry Monterey Jack)

Mezzo Secco represents our attempt to return to the 1930s. The genesis for this cheese lies in the need for a soft or medium soft cheese to hold up during the hot summer months in an "ice box" in the time before refrigerators. Consumers requested a firmer fresh Jack that would not get runny in an ice box, yet was not as firm as dry Monterey Jack. A midway formula evolved, hence Mezzo Secco.

Mezzo Secco is aged a minimum of four to seven months.



Dry Monterey Jack Cheese

A true masterpiece of American cheese-making and a Vella Cheese Company exclusive. Made like fresh Monterey Jack and further aged for another seven to ten months. Firm, pale yellow with a sweet nutty flavor. This cheese is great for grating, shredding, slicing, cooking or just plain eating. Marvelous in toasted cheese sandwiches, omelets and soufflés. Delicious shredded on pasta, soups, or tacos; can also be added to casseroles and enchiladas. Dry Monterey Jack will become one of your favorites!