



Vivaldi

# 76460 - Taleggio

Taleggio is the softest, creamiest member of the famous Italian Stracchino cheeses. Taleggio's flavorful interior is creamy in texture and has a pungent aroma. It pairs perfectly with bold red wines like Sangiovese or melted into polenta.



## Nutrition Facts

<b>Servings per Container</b>	
<b>Serving size</b>	
<b>Amount per serving</b>	
<b>Calories</b>	<b>60</b>
<b>% Daily Value*</b>	
<b>Total Fat</b>	<b>%</b>
Saturated Fat	<b>%</b>
Trans Fat	
<b>Cholesterol</b>	<b>%</b>
<b>Sodium</b>	<b>%</b>
<b>Total Carbohydrate</b>	<b>%</b>
Dietary Fiber	<b>%</b>
Total Sugars	
Includes Added Sugar	<b>%</b>
<b>Protein</b>	
Vitamin D	<b>%</b>
Calcium	<b>%</b>
Iron	<b>%</b>
Potassium	<b>%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### \* Benefits

Taleggio is the softest, creamiest member of the famous Italian Stracchino cheeses. First made in the valley of the same name, located in the historic province of Bergamo, Taleggio made its debut in the international cheese markets after World War I. It has a rough, rosy crust, pale yellow interior, and rich, fruity, and buttery flavor that is slightly salty. Taleggio's soft, incredibly flavorful interior is creamy in texture and has a pungent aroma. It pairs perfectly with bold red wines like Sangiovese, melted into polenta, or just served with crusty bread. The cheese imparts the essence of the Italian countryside in such a demonstrative manner that you could swear you were sitting among the cows on a grassy hillside in Lombardy.

Ingredients	⚠ Allergens
Pasteurized Cow's Milk, Enzymes, Salt, Animal Rennet	<p><b>Contains:</b></p> <ul style="list-style-type: none"> <li> milk</li> </ul> <p><b>Free From:</b></p> <ul style="list-style-type: none"> <li> crustaceans</li> <li> eggs</li> <li> fish</li> <li> peanuts</li> <li> soy</li> <li> tree nuts</li> <li> wheat</li> </ul>

Handling Suggestions
Keep Refrigerated
Serving Suggestions
Taleggio is traditionally used as a table cheese and served with fresh baked bread and bold red wines.
Prep & Cooking Suggestions
Remove from package and portion the serving size you desire.

📄 Product Specifications						
Brand		Manufacturer		Product Category		
Vivaldi		Vivaldi Srl Boat		Cheese, Hard Italian		
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	101.1	76460	10820581764606		1/5 LB	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
5.01lb	5lb	Italy	No			
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.3in	10.3in	2.8in	0.16ft3	14x7	45days	35°F / 37°F



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### Nutrition Analysis - By Measure

Calories	60	Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

