

# SPEC'S

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## SPEC'S Cheese of the Week

### Castelli Grana Padano

Grana Padano is made throughout the Po River Valley in northern Italy. Produced from raw cow's milk, it is cooked twice and bathed in brine before it is left to age. The resulting rind is firm, waxen and deeply straw-colored, protecting a fragrant, dry, and flaky textured paste. The cheese has a fine granular quality with a sweet, nutty little bite. Aged for at least 16 months, it is great for grating, too.



\$10.82 lb. cash

shop online at [specsonline.com](http://specsonline.com)