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Sartori® Cheese wins blue ribbons, aids scholarship at the Wisconsin State Fair

West Allis, WI (August 15, 2017) – Two varieties of Sartori cheese were recognized for being the best of their respective classes at the Wisconsin State Fair’s Cheese & Butter Contest. Limited Edition Pastorale Blend® and Reserve Chipotle BellaVitano® were awarded blue ribbons, making them a part of the annual showcase of top-tier cheese. Both types of cheese are unique to Sartori — created and crafted by talented Master Cheesemakers and Team Members.

"There's something truly special about competing at the Wisconsin State Fair," said Jim Sartori, CEO and owner of Sartori Company. "The competition showcases the rich history of cheesemaking in Wisconsin — a history we're so proud to be a part of at Sartori."

This year’s Wisconsin State Fair Cheese & Butter Contest included 403 entries from cheesemakers and dairy producers located across the state. Sartori Reserve Espresso BellaVitano, Reserve Black Pepper BellaVitano, Reserve SarVecchio® Parmesan, Classic Asiago and Limited Edition Extra-Aged Goat were also awarded ribbons.

As is tradition at the Cheese & Butter Contest, wheels and blocks of the blue ribbon winners were auctioned off with proceeds benefiting student scholarships specializing in agricultural or dairy fields. Sartori’s wheels raised more than $6,500, contributing to the $56,760 total from all 28 blue ribbon winners.

About Sartori
Sartori, a fourth-generation and family owned company, proudly produces award-winning, artisan cheese for premium retail, specialty, ingredient, food service and restaurant businesses. Based in Plymouth, Wisconsin since 1939, Sartori’s emphasis on a high-quality, hand-crafted and innovative approach to cheese is a timeless family tradition. For more information, please visit www.sartoricheese.com or call directly at 800-558-5888.