

# STORICO RIBELLE SLOW FOOD PRESIDIUM ALPAGE 2015



<b>CODE</b>	31047M15
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>TYPE OF MILK</b>	Raw Goat's milk Cow's milk
<b>WEIGHT</b>	10 kg approx

A great Slow Food Presidium, produced still today in the Calècc

<b>DESCRIPTION</b>	Raw cow's milk and raw goat's milk
<b>APPEARANCE</b>	The rind is thick and hard; the paste is compact and with a colour tending to yellow
<b>TASTE</b>	The taste is decided with notes of melted butter and pastures
<b>MATURING</b>	At least 6 years
<b>PRODUCER</b>	Valli del Bitto - Gerola Alta (SO) - Lombardy
<b>OUR SELECTION</b>	A cheese of exceptional quality that increases its flavour and its value through the years; a symbol of the Lombard cheesemaking history and an example of the strength of the tradition
<b>CURIOSITY</b>	Historically this cheese was produced in the valleys of Gerola and Albaredo, in the province of Sondrio. In these valleys, the cheese is still produced in the pastures, at an altitude of 1400 to 2000 meters. During the three summer months the cows are led through a journey in stages, ranging from the lower stations to the highest ones. Along the way, the traditional ancient stone buildings that were used to protect the area serve as cottage-cheese-making places. In those places the cheese is produced entirely by hand. It is dry-salted, so it forms a delicate crust, a guarantee of a better aging. In the production of the cheese any supplements in the feeding of animals as far as additives, preservatives or yeast is
<b>SUGGESTIONS</b>	Excellent cheese to taste in pureness, with a glass of red wine when aged and or a glass of sparkling wine when young