

BIRBA BLU



CODE	31279
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Cow's milk
WEIGHT	2,5 kg approx

Semi-hard blue cheese aged with handcrafted beer

DESCRIPTION	Semi-hard blue cheese produced with pasteurized cow's milk and with selected moulds; it is aged for 2 months and refined with the handcrafted beer 'Margot'
APPEARANCE	The rind is covered with malted wheat grains, the paste is semi hard, white in colour and with blue veins
TASTE	Balanced, with notes of butter and beer; the marbling gives spiciness and notes of pear and banana
MATURING	At least 60 days
PRODUCER	Caseificio Rosso - Pollone (BI) - Piedmont
OUR SELECTION	In Sordevolo, a small town in the Biella province, Rosa Pidello Rosso started the production, aging and trade of local cheeses in 1894. Today Enrico and Riccardo, fourth generation at work, still carry on Rosa's mission with passion. The cheeses produced by the dairy are the expression of a controlled supply chain that guarantees the quality and identity of the cheeses
CURIOSITY	Everything starts from fresh milk collected daily from 22 small farms of the Biella area. The farms are selected by Caseificio Rosso for the traditional breeding style and and dedication to animals