

STORICO RIBELLE ESTATE 2024



CODE	31047M24
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Raw Cow's milk Goat's milk
WEIGHT	10 kg approx

Great cheese produced directly in the pastures; Slow Food Presidium

DESCRIPTION	Cheese with a long tradition produced exclusively in the pastures during the summer with raw cow's milk, sometimes mixed with goat's milk
APPEARANCE	The texture is compact with a colour tending to yellow
TASTE	Delicate, persistent and natural; the aftertaste is round, pleasant, with notes of flowers, fruit and wood
MATURING	At least 12 months
PRODUCER	Valli del Bitto - Gerola (SO) - Lombardy
OUR SELECTION	A Slow Food Presidium of exceptional quality, a symbol of the Lombard dairy tradition
CURIOSITY	It is produced according to ancient techniques in "calècc", a millenary stone structures that dot the mountain slop of the Alps, created to set up a mobile dairy area. The production takes place in the pastures, with fresh milk still warm milked from cows and goats that are fed exclusively with alpine grass.
SUGGESTIONS	An excellent cheese to taste in pureness, to be paired with a glass of red wine when aged or with sparkling wine when young