

## STORICO RIBELLE SUMMER 2017



<b>CODE</b>	31047M17
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>TYPE OF MILK</b>	Raw Cow's milk Goat's milk
<b>WEIGHT</b>	10 kg approx

A great cheese produced in alpage in a traditional way

<b>DESCRIPTION</b>	Raw cow's milk and raw goat's milk
<b>APPEARANCE</b>	The rind is smooth and dark ocher in colour; the paste is compact and yellow coloured
<b>TASTE</b>	The taste is marked and decided, with scents of melted butter, pleasant plant and floral notes
<b>MATURING</b>	At least 4 years
<b>PRODUCER</b>	Valli del Bitto - Gerola (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 dairy history and an example of the strength of the tradition
<b>CURIOSITY</b>	The Historic Rebel is produced exclusively on alpine pasture during summer, from June to September, between the Valleys of Albaredo and Gerola, the historical place of production of Bitto
<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