

## STORICO RIBELLE ESTATE 2023



<b>CODE</b>	31047M23
<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

Great cheese produced directly in the pastures; Slow Food Presidium

<b>DESCRIPTION</b>	Cheese with a long tradition produced exclusively in the pastures during the summer with raw cow's milk, sometimes mixed with goat's milk
<b>APPEARANCE</b>	The texture is compact with a colour tending to yellow
<b>TASTE</b>	Delicate, persistent and natural; the aftertaste is round, pleasant, with notes of flowers, fruit and wood
<b>MATURING</b>	At least 12 months
<b>PRODUCER</b>	Valli del Bitto - Gerola (SO) - Lombardy
<b>OUR SELECTION</b>	A Slow Food Presidium of exceptional quality, a symbol of the Lombard dairy tradition
<b>CURIOSITY</b>	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.
<b>SUGGESTIONS</b>	An excellent cheese to taste in pureness, to be paired with a glass of red wine when aged or with sparkling wine when young