



Allevatore di Formaggi

Storico Ribelle Presidio Slow Food



Description

Storico Ribelle is produced exclusively during the summer months on mountain pastures: the livestock, consisting of dairy cows (traditionally of the Brown Alpine breed) and goats (of the native Orobic breed of Valgerola), are taken to the pastures in June and remain there, weather permitting, until September. The cattle and goats feed exclusively on Alpine pastures, and regulations prohibit supplementing their diet with feed or silage. The Orobic Prealps, due to their exposure, abundance of watercourses, and varying altitudes, offer a diverse flora that gives the milk superior nutritional properties. The biodiversity of the mountain environment, its scents and aromas, give unique organoleptic characteristics to each form of Storico produced in the 12 mountain pastures of the Consortium for the Protection of the Mountain. The dozen mountain pastures in question – the most important of which are in Val Gerola – are mostly steep and rugged, which explains why goats are raised alongside cows, and thus why goat's milk is used in the Valli del Bitto cheese. Nutrition has a positive effect on the qualitative aspects of milk, making it rich in polyunsaturated fatty acids and an essential fatty acid from the omega-3 series, both known for their beneficial effects on our health. [guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

hard straw-yellow paste, with very fine eyes; the side is slightly convex.

Taste

intense, rich, dry, with light animal notes, notes of grass and harmonious hints of goat's milk

Pairings

Full-bodied, aged red wines. Chestnut honey, blueberry jam. Rye bread, pizzoccheri, and Valtellina sciatt (buckwheat fritters filled with cheese).

Technical specifications

- **Tipologia di Latte:** Cow, Goat
- **Milk:** cow's and goat's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum 70 days
- **Production:** Summer
- **Fat:** 45% Mgss
- **Weight:** 8-12 kg
- **Dimensions:** diameter 30-50 cm, h. 8-10
- **Producers:** Cheesemakers from Valgerola
- **Whole Cheese Code:** 1501025
- **Cuttet Cheese Code:** 1501029