BurtOliva



Description

To mark our historic 150th anniversary, we are pleased to announce an exclusive cheese creation that combines our centuries-old tradition with a novel exploration of flavor: BurtOliva Cheese. This cheese is crafted by selecting the finest wheels of Toma Burtulina, made from raw whole cow’s milk, at the peak of the late-season pasture’s aromatic richness. After an initial aging period, the cheese’s rind is manually treated with olive paste. This technique has allowed the cheese to develop a complex and deep sensory profile during its aging in our caves. When cut, it reveals a compact and pleasantly crumbly texture. The aroma is dominated by intense notes of extra virgin olive oil and vegetal hints of olive leaves, which blend harmoniously with the characteristic tang of raw milk. A refined balance that enhances the raw material without overpowering it. Production has been limited to just 30 wheels. This exclusive selection represents our tribute to a century and a half of dedication to the art of cheese-making and the ongoing pursuit of absolute quality.

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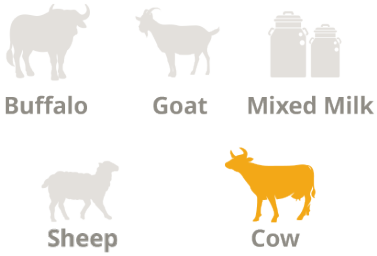
Characteristics

Characteristics

Region



Milk Origin



Appearance

light grey and elastic rind if young, greyish and compact rind if matured

Taste

of fresh cream up to 60 days of maturation, more complex if matured

Pairings

light red wine, crusty bread

Technical specifications

- **Milk:** raw cow's milk
- **Processing:** artisanal, raw
- **Cheese Paste:** pressed, with widespread eyelets
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** from autumn to spring, seasonal
- **Fat:** 45%
- **Weight:** 6 kg
- **Dimensione:** diameter 15 cm, h. 5 cm or diameter 30 cm, h 7
- **Producers:** the only cheesemaker on the mountain pastures in the Bognanco Valley
- **Whole Cheese Code:** 7500157
- **Cutted Cheese Code:** 7500158