

BellaVitano à l'expresso

Washed with freshly roasted and grinded coffee seeds, the Bellavitano à l'expresso will be appreciated by coffee lovers.

For more details on this cheese, we invite you to consult the French form.

CHARACTERISTICS

| Paste | Firm |
|--------------------|-----------------------|
| Intensity | Moderate |
| Milk Origin | Cow |
| Milk Treatment | Pasteurized |
| Country | U.S.A. |
| Region | Wisconsin |
| Details | Plymouth |
| Producer | Sartori Cheese |
| Fat | 32% |
| Minimum Refinement | 12 month(s) |
| Family | Hard uncooked cheese |
| Manufacturing Mode | Industrial production |
| Particularities | N/A |
| Aspect N/A | |
| Taste N/A | |



PAIRING

White Wine



Red Wine



Aromatic and supple Pinot noir, Shiraz, Merlot

Fruity and vibrant

Chardonnay

Beer



Noire Ronde Porter, Stout

Other Pairing Sherry

SIMILAR PRODUCTS

- » Cheddar extra-vieux (en)
- » Parmigiano Reggiano, A.O.P. (en)