

# BellaVitano au merlot

In mouth, the Bellavitano au Merlot reveals a crunchy little side and a fruity flavor.

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** Ripened with alcohol **Aspect** N/A Taste

## **PAIRING**

#### White Wine



**Fruity and vibrant** Riesling, Chardonnay

#### **Red Wine**



**Aromatic and supple** Merlot, Pinot noir

#### Beer



**Ambrée Amère** IPA, Pilsner

### **SIMILAR PRODUCTS**

- » Ciock au vin rouge (en)
- » Baita Friuli (en)