

BellaVitano à la bière de framboises

Sartori recommend trying its Bellavitano à la bière de framboise in a mac and cheese, with an onion soup or a salad.

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 | Variable |
| Particularities | Ripened with alcohol |
| Aspect N/A | |
| Taste N/A | |

PAIRING

White Wine



Red Wine

Riesling



Fruity and medium-bodied Merlot, Sangiovese

Fruity and vibrant

Beer



Fruitée Acidulée Raspberries Lambic, Porter

SIMILAR PRODUCTS

» Piave, A.O.P. (en)