

## Bitto DOP



Although it is currently eaten fresh, the Bitto (the name of one of the streams running through the Valtellina) was traditionally a ripened cheese that could resist intact for up to ten years. It is an exclusively alpine pasture cheese (the winter production is called “Valtellina Casera”) but, over the past few years, it has undergone a series of transformations and evolutions in which its taste has often suffered.

### Organoleptic characteristics

**Aspect and texture:** hard, yellow, pinhole paste; slightly convex form (the paste is soft and elastic when fresh).

**Taste:** intense, rich and dry with faint traces of animals, grass and pleasant undertones of goat cheese

**Serving suggestions:** Full bodied, aged, red wines. Chestnut honey, blueberry jam. Rye bread, “pizzoccheri” and “sciatt” from the Valtellina (buckwheat Bitto filled pancakes)

### Technical characteristics

**Milk:** full fat, raw cow and goats’ milk

**Production method:** Alpine pasture

**Paste:** cooked, pressed

**Salting:** dry and in brine

**Ripening:** at least 70 days (fresh); at least six months (aged)

**Production period:** summer

### Source

- Lombardia

### Type of milk

- Cow
- Goat

### Brands

**BITTO**





Formaggi per Tradizione

**Fats:** 45% F-Dm

**Weight:** 8-12 kg

**Dimensions:** 30-50 cm diameter, h. 8-10 cm

**Producers:** Alpine dairies from the Valtellina