

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

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

Fats: 45% F-Dm

Weight: 8-12 kg

Source

- Lombardia

Type of milk

- Cow
- Goat

Brands





Allevatore di Formaggi

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

Producers: Alpine dairies from the Valtellina

Whole cheese code: 1002310

Cutted cheese code: 1002311