

Formaggio di pecora di Bitti gigante



Source

- Sardegna

Type of milk

- Sheep

Large version of the extraordinary Sardinian sheep's milk cheese made by hand.

Produced from organic farming, obtained from the milk of healthy and free animals.

Organoleptic characteristics

Aspect and texture: Convex shape, cylindrical with flat faces and convex heel.

Taste: intense, with animal notes, slightly spicy

Serving suggestions: Full-bodied and aged red wines. Fresh beans and peas. Oranges and figs. Quince Mostarda. "Carasau bread"

Technical characteristics

Milk: raw sheep milk, rennet, salt

Production method: artisanal

Paste: pressed

Salting: in brine

Ripening: 30 days minimum

Production period: all over the year

Fats: 35-40% MGSS

Weight: 12,5 Kg. - 14,5 Kg.

Dimensions: diamter cm 24-25 - height cm 14-15



Allevatore di Formaggi

Producers: farmers from Nuoro area (Sardinia)

Whole cheese code: 2400110

Cutted cheese code: 2400111