Bettelmatt



Description

The history of mountain pasture use in the Ossola Valley dates back to before the year 1000. Even at high altitudes, the Ossola mountains offer wide expanses that are well sheltered from the wind, ideal for grazing animals. Over the centuries, local mountain farmers have used these characteristics to produce cheeses of the highest quality. The most famous Ossola mountain pasture is Bettelmatt, in the upper Formazza Valley, in the north of Ossola, but this classic name has also been extended to the mountain pastures of Toggia, Kastel, Sangiatto, Lago Vannino, Alpe Forno, and Poiala, all above 2,000 meters in altitude and all in the Formazza Valley. Production is very limited, with only a few hundred wheels per year, made in July and August and transported down to the valley by mule or, in recent years, by helicopter. Since the summer of 2003, in order to distinguish them from the now widespread counterfeits, the cheeses from the Bettelmatt mountain pastures have been branded with the Bettelmatt designation. [guffanti_pdf_button] WATCH THE VIDEO

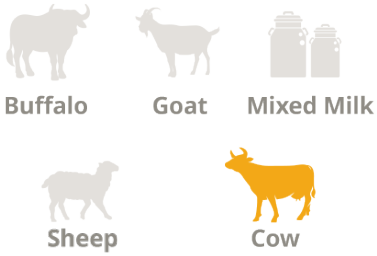
Characteristics

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Region



Milk Origin



Appearance

intense straw-yellow color, compact texture, with holes of varying sizes

Taste

very intense, flavorful, with notes of alpine herbs and barn

Pairings

Full-bodied red wines. Aromatic honey. Fresh fruit (Passacrassana pear). Black rye bread, polenta.

Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** Dry salting and brine
- **Seasoning:** Minimum 60 days
- **Production:** Summer
- **Fat:** 45% Mgss
- **Weight:** 4 - 5 kg
- **Dimensions:** diameter 30-40 cm, h. 10-15
- **Producers:** Alpine cheesemakers from the upper Formazza Valley
- **Whole Cheese Code:** varies depending on the seasoning
- **Cutted Cheese Code:** varies depending on the seasoning