# Formaggio di pecora di Bitti



## Description

An extraordinary artisanal sheep's milk cheese. It is specifically made in Sardinia, a region with a strong pastoral vocation. The tradition of great Sardinian sheep's milk cheeses is renewed in this organically farmed product. [guffanti_pdf_button]

## Characteristics

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### Region




### Milk Origin




### Appearance

Semi-hard or hard straw-yellow paste with slight holes

**Taste**

Intense, with animal notes, slightly spicy

**Pairings**

Full-bodied, aged red wines. Fresh broad beans and peas. Oranges and figs. Quince mustard. Carasau bread.

## Technical specifications

- **Tipologia di Latte:** Sheep
- **Milk:** sheep's milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** brine
- **Seasoning:** minimum 30 days
- **Production:** all year round
- **Fat:** 35-40% Mgss
- **Dimensions:** diametro 15-18 cm, h. 6-10
- **Producers:** cheesemakers from the province of Nuoro
- **Whole Cheese Code:** 2400110
- **Cutted Cheese Code:** 2400111