

Formaggio di pecora di Bitti (sheep milk)



Source

- Sardegna

Type of milk

- Sheep

Extraordinary sheep milk cheese from a very artisanal production.

The tradition of Sardinian cheesemaking is renewed in this organic brand new product.

Organoleptic characteristics

Aspect and texture: yellow paste semi-hard or hard and look slightly

Taste: intense, with animal light flavour, slightly spicy

Serving suggestions: Bodied red wines and aged. Beans and peas.

Oranges and figs. Quince chutney. Bread "Pane Carasau"

Technical characteristics

Milk: raw sheep's 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: 3-4 kg

Dimensions: l 15-18 cm, h. 6-10

Producers: farmers from Nuoro area (Sardinia)

Whole cheese code: 2400104



Allevatore di Formaggi

Cutted cheese code: 2400105