Allevatore di Formaggi

Valtellina Casera DOP



Source

- Lombardia

Type of milk

- Cow

Brands

This is the alter ego of 'Bitto' cheese, produced mainly in the autumn, winter and spring months and made exclusively on the alpine pastures. Like Bitto, it was awarded denomination of protected origin (DOP) status in 1995. It can be ripened with excellent results but it is often preferred fresh on its own or as an ingredient of traditional Valtellina recipes.

Organoleptic characteristics

Aspect and texture: soft, elastic, yellow paste with pinholes
Taste: intense, piquant and dry with traces of stable
Serving suggestions: Red wines. Blueberry jam. Rye bread. Valtellina 'pizzoccheri' and 'sciatt' (filled buckwheat pancakes)

Technical characteristics

Milk: raw, cow's milk
Production method: artisan
Paste: cooked, pressed
Salting: dry and in brine
Ripening: at least 70 days
Production period: annual
Fats: 45 % F-Dm
Weight: 7-12 kg
Dimensions: 30-45 cm diameter, h. 8-10 cm

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Producers: Valtellina dairies
Whole cheese code: n.d.
Cutted cheese code: n.d.

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