

# Bitto DOP



Although it is currently eaten fresh, the Bitto (the name of one of the streams running through the Valtellina) was traditionally a ripened cheese that could resist intact for up to ten years. It is an exclusively alpine pasture cheese

## Organoleptic characteristics

**Aspect and texture:** hard, yellow, pinhole paste; slightly convex form (the paste is soft and elastic when fresh).

**Taste:** intense, rich and dry with faint traces of animals, grass and pleasant undertones of goat cheese

**Serving suggestions:** Full bodied, aged, red wines. Chestnut honey, blueberry jam. Rye bread, “pizzoccheri” and “sciatt” from the Valtellina (buckwheat Bitto filled pancakes)

## Technical characteristics

**Milk:** full fat, raw cow and goats' milk

**Production method:** Alpine pasture

**Paste:** cooked, pressed

**Salting:** dry and in brine

**Ripening:** at least 70 days (fresh); at least six months (aged)

**Production period:** summer

**Fats:** 45% F-Dm

**Weight:** 8-12 kg

## Source

- Lombardia

## Type of milk

- Cow
- Goat

## Brands





Allevatore di Formaggi

**Dimensions:** 30-50 cm diameter, h. 8-10 cm

**Producers:** Alpine dairies from the Valtellina

**Whole cheese code:** 1002310

**Cutted cheese code:** 1002311