

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



Allevatore di Formaggi

Producers: Valtellina dairies

Whole cheese code: n.d.

Cutted cheese code: n.d.