

# BITTO DOP CHIURO D'ANNATA



<b>CODE</b>	31051
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	11 kg approx

DOP cheese produced in Valtellina area

<b>DESCRIPTION</b>	Dop cheese produced in Valtellina area (Lombardy) with raw cow's milk and with a small addition of goat's milk
<b>APPEARANCE</b>	The rind is smooth, thick and ocher coloured; the paste is of straw yellow in colour and compact
<b>TASTE</b>	Intense and rich, aromatic, with light animal notes and herbaceous scents
<b>PRODUCER</b>	Latteria di Chiuro - Chiuro (SO) - Lombardy
<b>CURIOSITY</b>	Bitto DOP is a cheese with a great tradition deeply linked to the Valtellina mountains. It is produced in summer on the mountain pastures, where the cows feed on fresh grass. Bitto is produced exclusively with whole cow's milk obtained from traditional breeds of the area to which goat's milk is added to a maximum of 10%.
<b>SUGGESTIONS</b>	Perfect paired with red wines with a good structure, chestnut honey or blueberries jam

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