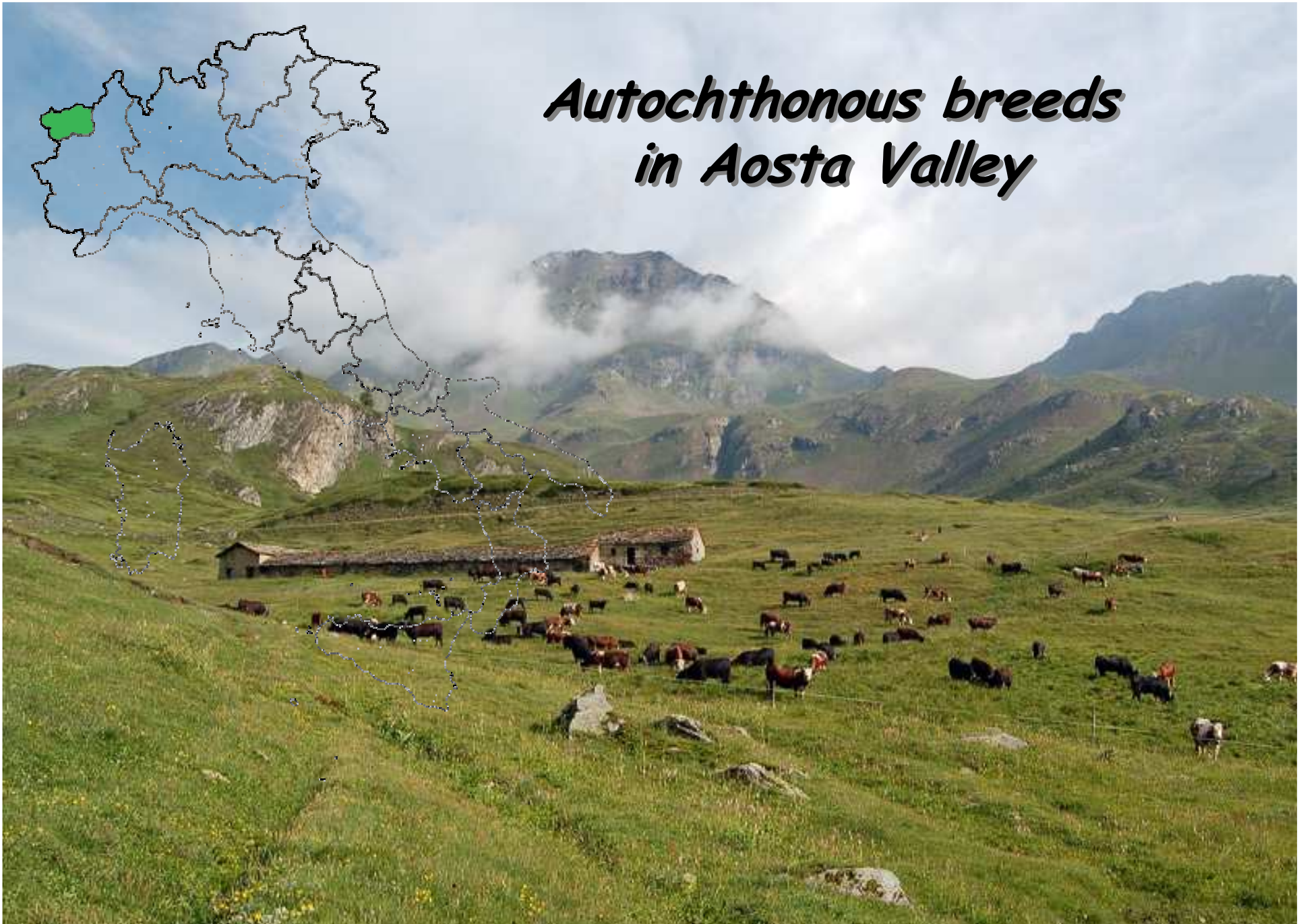


Autochthonous breeds in Aosta Valley



Cows - Aosta Red Pied

- The most common breed in Aosta Valley (70.000 purebreds – 15.000 HB)
- Red Pied coat shading from a light to a dark red with white head, abdomen, parts of limbs and tail
- Comes from red pied cattle dating back to the end of the fifth century



Cows - Aosta Red Pied

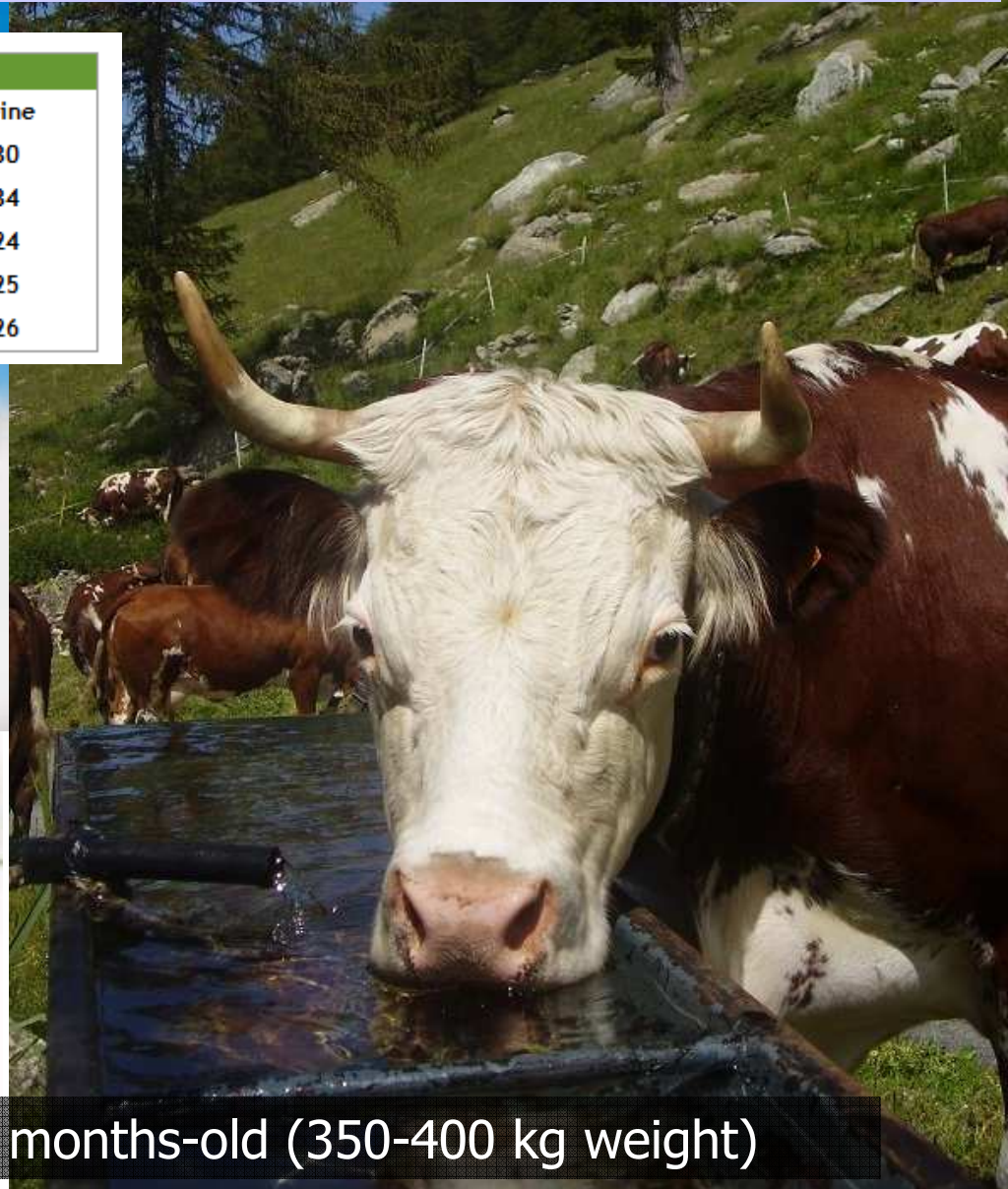
- Height at withers: males 135-140 cm, females 120-125 cm
- Weight: males 600-650 kg, females 450-550 kg
- Appreciated for its milk and meat quality (dual purpose) and its strength
- Particularly docile and strong



Cows - Aosta Red Pied

Valdostana Pezzata Rossa - medie produttive 2013

ref. L.G. Vacche/Aosta	Kg. Latte	% Grasso	% Proteine
I° latt.	3.417	3,52	3,30
II° latt.	3.805	3,52	3,34
III° latt.	4.175	3,46	3,24
IV° latt.	4.198	3,49	3,25
V° ed oltre	4.264	3,51	3,26



Meat: animals slaughtered when 12 months-old (350-400 kg weight)

Cows - Aosta Red Pied



- Long-lived, frugal, able to live on coarse forage
- Very apt to harsh climate and also resistant to ordinary pathologies
- Long-lived, frugal, able to live on coarse forage

Cows - Aosta Black Pied



- Together with the Swiss Hérens, ABP and AC belong to the autochthonous cattle which originated in the Alps, coming probably from '*Bos brachyceros*'
- Brachycephalic breeds stand out for their lively temperament and rusticity
- ABP and AC Belong to the same Genealogical Book (1.700 purebreds HB)

Cows - Aosta Black Pied



Valdostana Pezzata Nera Castana - medie produttive 2013

rif. L.G. Vacche/Aosta	Kg. Latte	% Grasso	% Proteine
I° latt.	2.387	3,50	3,47
II° latt.	2.781	3,45	3,42
III° latt.	3.029	3,45	3,39
IV° latt.	3.192	3,40	3,33
V° ed oltre	3.358	3,44	3,34

- Milk production is lower than in the Aosta Red Pied
- The coat of Aosta Red Pied has a black and white pigment to built up the typical pied
- Similar features as Aosta Red Pied, but usually less developed, more rustic, stronger and more harmonious

Cows - Aosta Chestnut



- Uniform black and red pigment shading from black to tawny (10.650 – 6.500 HB)
- Quite aggressive temperament when grazing: they establish a sort of hierarchy within the herd by fighting uncruelly
- Since over 50 years breeders organize fightings between their heifers (Batailles de Reines) in order to point to the strongest and give it the title of Reïna (queen)

Cows - Batailles de Reines



Sheep - Rosset



- 1.900 registered purebreds in 200 farms (5-10 heads each)
- Height at withers: males 65-75 cm, females 60-70 cm
- Weight: males 60-70 kg, females 50-55 kg

Sheep - Rosset

- Stall-fed during winter
- In summer the flocks of many owners are combined into bands of about 500 heads and taken with cattle up the mountain slopes
- Reproduction: ewes lamb once per year; twins are common, and the lambing rate was reported to be about 160%



Sheep - Rosset

- Uses: meat and wool
- Most income derives from the sale of lambs for slaughter. Lambs weigh 2 kg at birth, 8 kg at one month and are sold for slaughter at three months (18–29 kg)
- A small part of income derives from wool (2 kg/head), sheared during November and April



Goats - Valdostana

- About 3000 heads (1800 registered)
- Height at withers: males 80 cm, females 75 cm
- Weight: males 85 kg, females 65 kg



Goats - Valdostana

- Mainly reared in family farms (less than 10 heads)
- Longer alpine period, if compared to cows



Milk: 250 kg / 290 DIM

Meat: slaughtered at 12-15 kg or 30-35 kg

Goats - Batailles des Chèvres



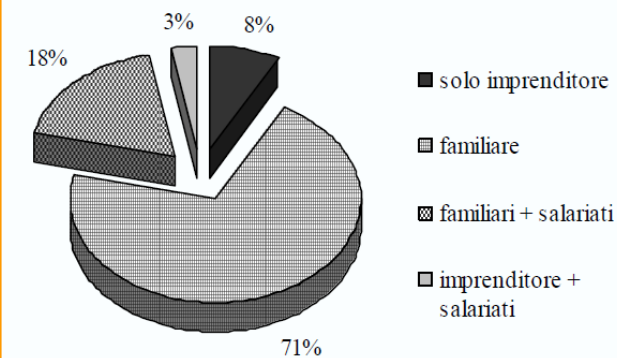


*Livestock farming system
in Aosta Valley*

- Aosta Valley 100% mountain territory
- Agriculture: 5.1% active population
- Role of agriculture: economic, but also maintenance of the territory
- Forage self-sufficiency: 58% of farms



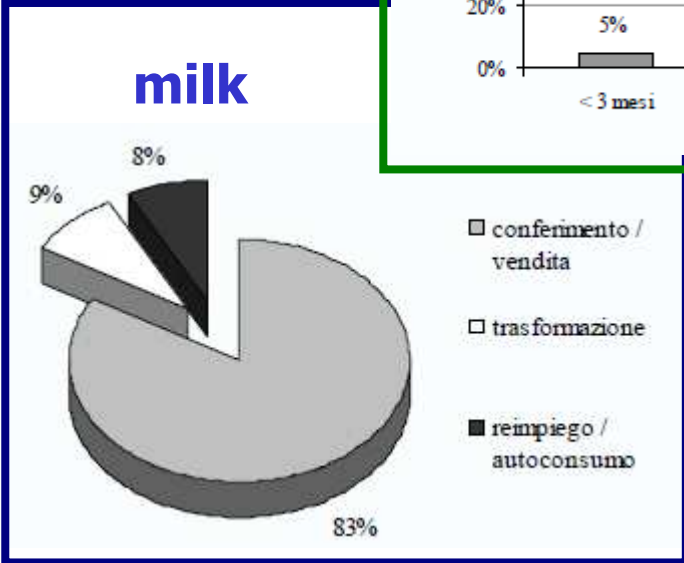
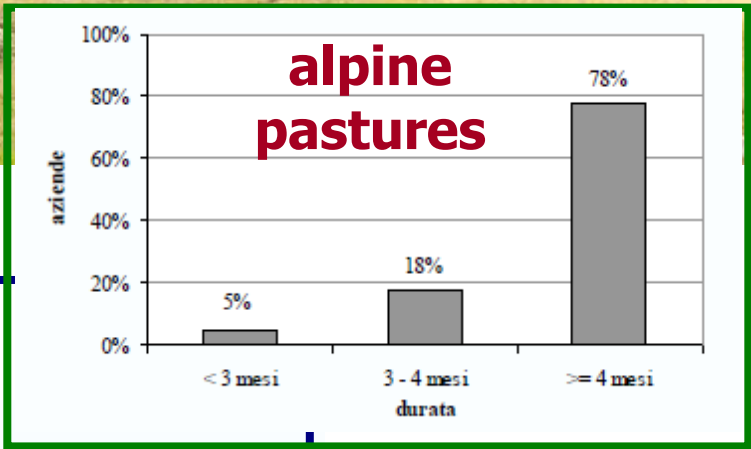
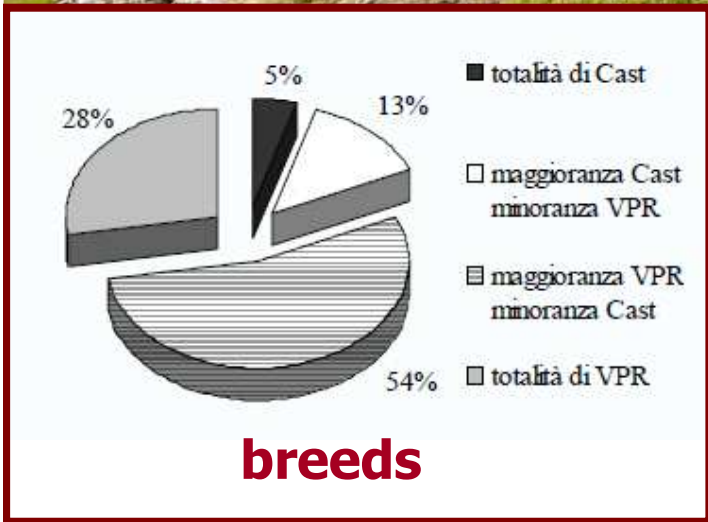
- Farmers: average age 50 years
- 54% males, 42% females, 4% societies



- Net income per person per year: 70% 0-12.000 €, 17% >12.000 €



- Mainly small-medium sized farms
- On average: 15 dairy cows and 29 heads per farm
- 95% of births from November to March
- Valley bottom → mayen (50 days) → alpine pastures (100 days)
- Indoor period: hay and concentrate (4 kg/head/day)
- Transhumance from mountain pastures at lower altitudes up to those at higher altitudes to follow the growing cycle of vegetation



	Caseifici privati	Caseifici cooperativi
	€/kg	€/kg
Media	0,47	0,45
Minimo	0,42	0,36
Massimo	0,53	0,59

Typical dairy production in Aosta Valley



IPROMO 2014

Manuela Renna - "Typical dairy production in Aosta Valley"

Fontina PDO

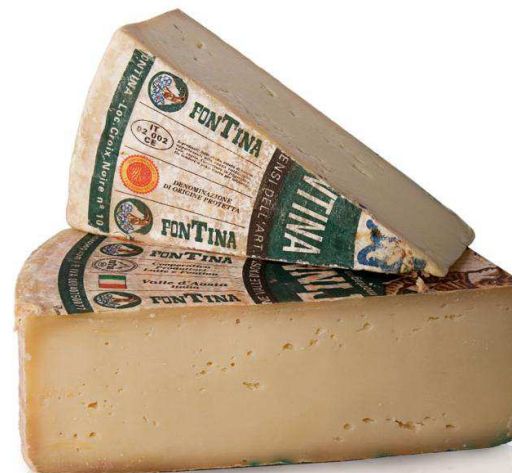


- Full fat semi-cooked cheese
- Raw whole milk from a single milking
- Only cow milk from autochthonous Aosta breeds

Fontina PDO



Flattened cylindrical form
35-45 cm diameter
7-10 cm height
7.5-12 kg weight



- Milk collected in steel boilers, addition of starters, coagulation with bovine rennet (36°C, 40 min)
- Curd cut into maize grain-sized pieces, heated at 48°C; then curd extracted and moulded in typical forms

Fontina PDO

- Maturing time: 3 months (5-12°C, >90% RH)
- Turned daily, surfaces manually salted and washed with brine
- 4495 tons in 2013



Fontina PDO



9 kg cheese / 100 kg milk

CHEMICAL COMPOSITION

(g/100g edible part)

Water 39.3±3.3

Ash 4.2±0.4

Protein 25.3±1.4

Fat 31.9±2.8 (min 45% DM)

