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

<table>
<thead>
<tr>
<th>L.G.</th>
<th>Kg. Latte</th>
<th>% Grasso</th>
<th>% Proteine</th>
</tr>
</thead>
<tbody>
<tr>
<td>L'</td>
<td>3.417</td>
<td>3.52</td>
<td>3.30</td>
</tr>
<tr>
<td>II'</td>
<td>3.805</td>
<td>3.52</td>
<td>3.34</td>
</tr>
<tr>
<td>III'</td>
<td>4.175</td>
<td>3.46</td>
<td>3.24</td>
</tr>
<tr>
<td>IV'</td>
<td>4.198</td>
<td>3.49</td>
<td>3.25</td>
</tr>
<tr>
<td>V'</td>
<td>4.264</td>
<td>3.51</td>
<td>3.26</td>
</tr>
</tbody>
</table>

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

Manuela Renna - “Autochthonous breeds in Aosta Valley”
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

IPROMO 2014
Manuela Renna - “Autochthonous breeds in Aosta Valley”
Together with the Swiss Hérens, ABP and AC belong to the authochtonous 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).
- Milk production is lower than in the Aosta Red Pied
- The coat of Aosta Red Pied has a black and white pigment to build up the typical pied
- Similar features as Aosta Red Pied, but usually less developed, more rustic, stronger and more harmonious
- 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 Reìna (queen)
Cows - Batailles de Reines

Autochthonous breeds in Aosta Valley

Manuela Renna - “Autochthonous breeds in Aosta Valley”
- 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

Autochthonous breeds in Aosta Valley

Manuela Renna - “Autochthonous breeds in Aosta Valley”
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
Livestock farming system in Aosta Valley

- **Breeds**
  - Totalità di Cast: 28%
  - maggioranza Cast: 13%
  - minoranza VPR: 5%
  - maggioranza VPR: 54%
  - totalità di VPR: 13%

- **Milk**
  - 3 mesi: 9%
  - 3-4 mesi: 8%
  - >4 mesi: 83%

- **Pastures**
  - 9%: conferimento / vendita
  - 83%: rempiego / autoconsumo
  - 78%: alpine pastures

<table>
<thead>
<tr>
<th>Caseifici privati</th>
<th>Caseifici cooperativi</th>
</tr>
</thead>
<tbody>
<tr>
<td>€ / kg</td>
<td>€ / kg</td>
</tr>
<tr>
<td>Media</td>
<td>0.47</td>
</tr>
<tr>
<td>Minimo</td>
<td>0.42</td>
</tr>
<tr>
<td>Massimo</td>
<td>0.53</td>
</tr>
<tr>
<td></td>
<td>0.45</td>
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<td></td>
<td>0.36</td>
</tr>
<tr>
<td></td>
<td>0.59</td>
</tr>
</tbody>
</table>
Typical dairy production in Aosta Valley
- Full fat semi-cooked cheese
- Raw whole milk from a single milking
- Only cow milk from autochthonous Aosta breeds
- 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

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

Manuela Renna - “Typical dairy production in Aosta Valley”
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)