

FONTINA VALDOSTANA DOP DI ALPEGGIO



CODE	31308
COUNTRY OF ORIGIN	Italy, Aosta Valley
TYPE OF MILK	Raw Cow's milk
WEIGHT	9 kg approx

DOP Cheese made exclusively with milk collected in the mountain pastures

DESCRIPTION Washed rind cheese produced with raw whole cow's milk obtained exclusively from

Valdostana breed cows fed on pasture

APPEARANCE It has a compact and thin rind; the deep straw-colored paste is soft, buttery and melting,

with small eyes

TASTE It has a sweet and persuasive flavour, with marked herbaceous hints due to the many

aromatic herbs present in the pastures and a rich bouquet of aromas that it acquires during

the aging in the cave

MATURING At least 90 days

PRODUCER Nicoletta - Donnas (AO) - Valle d'Aosta

OUR SELECTIONNicoletta selects the best wheels of Fontina produced in the mountain pastures to best refine

them according to the different characteristics of each production. This is precisely the work of the refiner: having a lot of patience and sensitivity towards the cheese in order to bring it to perfect maturation. A mission that can also be linked to the safeguard of the identity of a

cheese that is best expressed only when correctly seasoned

CURIOSITY Fontina d'Alpeggio is produced between May and September in the pastures above 1600

meters high. It is distinguished from that of the plain by the plate of casein green in colour and for the number lower than 500; moreover the colour of the paste is more intense and

the aromas more pronounced

SUGGESTIONS The alpine version is very fragrant, ideal alone or to enrich a fondue