

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 SELECTION	Nicoletta 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