

FONTINA DOP



CODE	31309
COUNTRY OF ORIGIN	Italy, Aosta Valley
TYPE OF MILK	Raw Cow's milk
WEIGHT	9 kg approx

The most famous cheese from Aosta Valley

DESCRIPTION	Raw whole cow's milk, obtained exclusively from one single milking, from cows of Valdostana breed, processed within 2 hours from milking
APPEARANCE	It presents a compact crust, thin, and a soft dough, buttery, dark, with small holes in partridge eye, pale to deep yellow
TASTE	It is sweet and mellow, with strong hints of herbs due to the many herbs present in the pastures and a rich range of aromas that acquires during aging cave
MATURING	At least 90 days
PRODUCER	Nicoletta - Donnas (AO) - Valle d'Aosta
CURIOSITY	Fontina is matured at least 90 days on wooden spruce boards in natural caves; during this period each wheel is turned and washed with water and salt; in the first 40 days the cheeses are also dry salted
SUGGESTIONS	It is an excellent table cheese, Fontina is also a valuable ingredient in many dishes: Fondue, the Valle d'Aosta chops, the Gnocchi alla Fontina