

## **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

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)

This document has only an informative purpose and does not represent the technical sheet of the product