

ESTREMA D'ALPEGGIO VALLE D'AOSTA



CODE	31313
COUNTRY OF ORIGIN	Italy, Aosta Valley
TYPE OF MILK	Raw Cow's milk
WEIGHT	6,5 kg approx

Cheese produced by Donato Petitjacques at an altitude of 2,578 meters

DESCRIPTION	Raw cow's milk from a single milking, collected from the highest alpine pastures and obtained from Valdostana breed cows (Pezzata Rossa, Pezzata Nera, and Castana), fed entirely naturally with only pasture grass and water
APPEARANCE	The crust is thin and compact, while the paste has an intense straw-yellow color with slight eye formation. The texture already suggests an elastic consistency at first glance
TASTE	Sweet and very melting, with aromas of cooked butter and pasture standing out, along with a subtle smoky note. On the palate, it is warm and enticing, with hints of hazelnut, cooked butter, mountain herbs, and cellar aging. The saltiness is well-balanced
MATURING	At least 120 days
PRODUCER	DONATO PETITJACQUES - BIONAZ (AO) - VALLE D'AOSTA
OUR SELECTION	This project was created to enhance Fontina cheese produced above 2,000 meters in altitude, but it also aims to address sustainability and environmental issues: protecting and maintaining high mountain pastures while supporting the regional agricultural and livestock system. It is a project that we fell in love with, that immediately resonated with us, and that we deeply believe deserves to be shared
CURIOSITY	It is the highest-altitude dairy product in Europe. The use of the highest pastures lasts for about four weeks a year, from mid-July to mid-August. This is a very short period that requires deep knowledge of the pastures by the herd manager, as some plant species at these altitudes bloom for only 48 hours
SUGGESTIONS	An elegant and exclusive cheese, ideal to be enjoyed on its own