



ESTREMA D'ALPEGGIO VALLE D'AOSTA



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| 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

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| 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 |