

Fontina DOP



This most well known and characteristic Valle d'Aosta cheese is used in the recipes for fondues from this area. It is made with the milk from indigenous, black and brown patched cows. The alpine pasture productions or, at least, those safeguarding the artisan traditions, stand out amongst the variety of products on offer which, by now, are of qualities ranging from very to less good.

Organoleptic characteristics

Aspect and texture: compact, yellow paste with oval pinholes or larger holes

Taste: intense, with traces of hay and stables

Serving suggestions: full bodied red wines. Aromatic honey. Fresh fruit (apples and pears). Black rye bread and polenta.

Technical characteristics

Milk: full fat, raw, cow's milk

Production method: artisan, industrial and alpine pasture

Paste: cooked, pressed

Salting: dry

Ripening: at least 90 days

Production period: throughout the year (summer alpine pasture)

Fats: 45 % F-Dm

Weight: 8 - 18kg

Source

- Valle d'Aosta

Type of milk

- Cow

Brands





Allevatore di Formaggi

Dimensions: 30-45 cm diameter, h. 7-10 cm

Producers: dairies from the Valle d'Aosta

Whole cheese code: n.d.

Cutted cheese code: n.d.