Cheese Room

FONTINA VALDOSTANA DOP DI ALPEGGIO



Code: VAL-31201

Raw material:

Raw whole cow's milk from Pezzata Valdostana cows

Shape & Texture:

The rind is thin and compact. The paste is soft and its colour is yellowish. Small eyes across the paste

Tasting note:

The washed rind is reddish and sticky while the supple paste has small holes and a mild, nutty flavour that hints of the herbaceous pastures on which the cows graze.

How to enjoy:

Famously used in a fonduta, a dish in which the cheese is whipped with eggs and cream. It goes well with full-flavoured red wines.

Curiosity:

The milk is used, still warm, immediately after the milking, still done by hand by the 5 people working in the dairy

Region:

Aosta Valley, Italy

Half-matured (1-6 months)

Mountain cheese

Certificated:

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