

# FONTINA DOP ALPEGGIO OLTRE 2K mt.



## Source

- Valle d'Aosta

## Type of milk

- Cow

## Brands



Fontina DOP d'alpeggio over 2k mt. Valtournenche is produced with milk of 3 alpine owners of the same owner assembled and molded downstream into a boiler at inter-space.

This Fontina is produced with milk from cows that graze in pastures over 2000 meters in height and matured in the affinage caves of Valpelline of the Cooperativa Produttori Latte e Fontina.

Our wheels are produced with the only milk of the month of August when animals exclusively ate naturally grown grass, thus without supplementing the feeding of cattle.

The aim is to show that with the traditional production techniques, adapted to the needs of the modern running of the pastures, it is possible to obtain a specific quality product as well as very high quality.

## Organoleptic characteristics

**Aspect and texture:** rind compact and slim, light brown to dark, rind not edible

**Taste:** A typical flavor of an intense mountain cheese already in the early months

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



Allevatore di Formaggi

#### **Technical characteristics**

**Milk:** Raw whole cows' milk from the alpine, salt, fermented ferments, rennet

**Production method:** artisanal

**Paste:** Elastic, buttery

**Salting:** dry

**Ripening:** minimum 90 days

**Production period:** summer

**Fats:** 33,9% Mgss

**Weight:** 7-12 kg about

**Dimensions:** d. 35-45 cm, h. 7-10 cm.

**Producers:** dairies from the Valle d'Aosta

**Whole cheese code:** 1006502

**Cutted cheese code:** n.d.