

# Formaggio Valdostano Guffanti

## Source

- Valle d'Aosta

## Type of milk

- Cow



The typical cheese from the Aosta Valley, produced by cheese makers are not part of the consortium of Fontina DOP. It is produced from the milk of cows of the breeds mottled black and brown spotted in pasture on the St. Bernardo pass, preserving the ancient artisan traditions, production limited to the summer period.

## Organoleptic characteristics

**Aspect and texture:** pulp pale yellow, firm, dense with holes in bird's eye or larger

**Taste:** intense, with notes of hay and barn

**Serving suggestions:** Full-bodied red wines. Aromatic honey. Fresh fruit (apples and pears). Black rye bread, porridge

## Technical characteristics

**Milk:** vaccine, whole, raw

**Production method:** artisanal form alpage

**Paste:** cooked, pressed

**Salting:** dry

**Ripening:** 90 days minimum

**Production period:** summer production from alpage

**Fats:** 45% Mgss

**Weight:** 8-18 kg

**Dimensions:** side 30-45 cm, height 7-10 cm



Formaggi per Tradizione

**Producers:** farmers from Aosta Valley