Fontal



Description

Fontal is a very popular Italian cheese, characterized by a cooked curd process. Some productions, particularly in Piedmont and Lombardy, stand out for their meticulous craftsmanship and the quality of the milk used, making them ideal for culinary use. [guffanti_pdf_button]

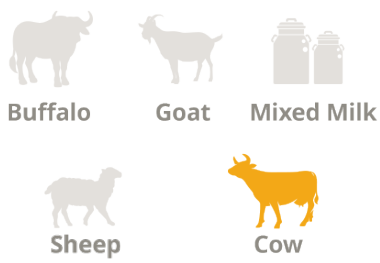
Characteristics

Characteristics

Region



Milk Origin



Appearance

Straw-colored, semi-hard, compact paste, with few eyes

Taste

Sweet, with light hints of milk and stables, more marked with prolonged maturation of up to 6 months.

Pairings

White wines, light beers. Blueberry compote, orange marmalade, acacia honey. Ciabatta bread.

Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** industrial
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 10 -12 kg
- **Diametro:** diameter 30-40 cm, h 8-10
- **Producers:** Northern Italian dairies
- **Whole Cheese Code:** 1006520
- **Cutted Cheese Code:** 1006521