



Allevatore di Formaggi

## Fontal



### Description

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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

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#### Region



#### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

#### 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**

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- **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
- **Cuttet Cheese Code:** 1006521