Fontina DOP



Description

Fontina DOP is the most famous and iconic cheese of the Aosta Valley.

It is the basis of iconic recipes such as Valdostana fondue.

It is made with the milk of native cows of the Pezzata Nera and Pezzata Bruna breeds.

Alpine pasture products, or those that preserve ancient artisanal traditions, stand out within the range, which has become highly qualitatively diverse. [guffanti_pdf_button]

Characteristics

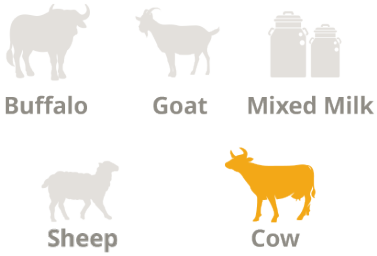
Characteristics

Region



Valle d'Aosta

Milk Origin



Appearance

Straw yellow colored paste, compact, with dense bird’s eye or larger holes

Taste

Intense, with light notes of hay and stable

Pairings

Full-bodied red wines. Aromatic honey. Fresh fruit (such as apples and pears). Black rye bread, polenta.

Technical specifications

- **Milk:** raw, whole milk
- **Processing:** artisanal and industrial, mountain pasture
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** all year round (alpine pasture: summer production)
- **Fat:** 45% Mgss
- **Weight:** 8-18 kg
- **Diametro:** diameter 30-45 cm, h 7-10
- **Producers:** cheesemakers of the Aosta Valley
- **Whole Cheese Code:** 1006550
- **Cutted Cheese Code:** 1006499