

# FONTINA DOP VALLET D'AOSTA & DOP D'ALPEGGIO SEASONAL



## VALLET PIETRO

*Valle d'Aosta, Italy*

### SENSORY PROFILE

This is a soft paste cheese that is compact in its consistency and straw yellow in color. An excellent melting cheese, this is the main ingredient for the regional dish "fonduta", a staple in many alpine skier diets.

This cheese is made from milk from the cheese makers' brothers' cows, which only graze on fresh grass. Production does not involve high heat and this protects the natural enzymes and produces a cheese with subtle flavors.

**Ingredients:** Raw cow's milk, salt, lactic ferments

### TRADITION

Most of the Fontina in the Valle d'Aosta is produced using milk from cows that consume only approved dry feed 365 days a year because of the limited opportunities for field grazing (due to the extreme weather conditions inherent to the area). The dry feed is evaluated and approved by the Fontina Valle d'Aosta Cooperative and has allowed for consistent year- long production.

Our Fontina Valle d'Aosta, however, is made with milk from cows grazing on fresh natural grasses. The diet produces a cheese with more subtle flavors and the aromas of the valley.

AGED 3 months

#### FONTINA DOP VALLE D'AOSTA

RETAIL SIZE 19 lb wheel

ITEM NO 07820

CASE 1 x 19 lb wheel

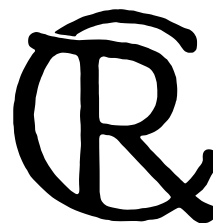
#### FONTINA DOP D'ALPEGGIO \*SEASONAL\*

RETAIL SIZE 19 lb quarter

ITEM NO 07822

CASE 1 x 19 lb wheel

REVISED 9/14/2017



**ROGERS  
COLLECTION**