



Fontina D'Aosta, A.O.P.

The Fontina is used for Fonduta, a classic dish from Aosta Valley.
The people of the region add white truffles.

For more details on this cheese, we invite you to consult the French form.



CHARACTERISTICS

Paste	Firm
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Raw
Country	Italy
Region	Aosta Valley
Details	N/A
Producer	N/A
Fat	27%
Minimum Refinement	3 month(s)
Family	Hard uncooked cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Fruity and vibrant
Orvieto

Red Wine



Aromatic and supple
Sangiovese, Rosso di Montalcino

Beer



Blonde Ronde
Triple

SIMILAR PRODUCTS

- » Abondance (fermier), A.O.P. (en)
- » Morbier (en)