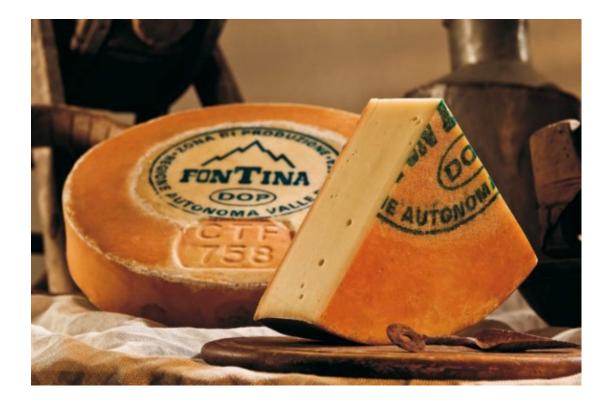
FONTINA DOP CHEESE



Cheese originating in Valle D'Aosta and produced from the milk of three special breeds of cows that until today and as in the past live in mountain pastures.

The cheese is characterized by being a soft and tasty cheese, produced with an average weight of 10 kg that rests in the cavities for maturation for at least 80 days.