



Fontina



Cheesemaker: Vallet Pietro

Region: Valle d'Aosta

Country: Italy

Milk: Raw Cow

Rennet: Traditional

Rind: Natural

Texture: Semi-soft

Aging: At least 3 months

Size: 19 pound wheel

This centuries old Italian cow milk cheese is named for the village of Fontinaz and Mont Fontin in the northern Italian region of Val d'Aosta. Semi-firm and aged for three months, Fontina is made from raw cow milk and tastes of alpine grasses with a hint of nuttiness.

Fonduta – as Italy's answer to fondue – combines melted Fontina with milk, enriches it with egg yolks, and finishes the velvety concoction with a decadent shaving of another Val d'Aosta offering: white truffles. To make sure you are getting the real D.O.P. Fontina and not a generic cheese (Fontinella, Fontella, or Fontal), look for the stenciled purple mountain on the top of the wheel.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

