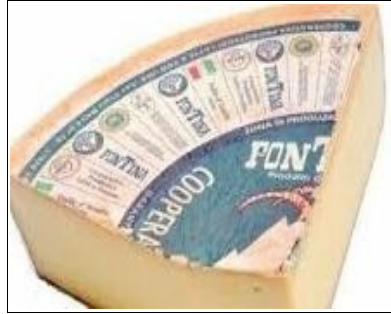


# Fontina Valle D'Aosta DOP



Fontina Val D'Aosta Cheese DOP (Fontina) is a classic Italian cheese made in the Aosta Valley since the 12th century. There are many Fontina kinds of cheese made with alternative names such as "Fontinella", "Fontal", and "Fontella" but the Italian Fontina, Fontina Val d'Aosta, identified by a Consorzio (Consortium) stamp is the original and most famous. The other versions are much milder than the original Fontina. There is also a Danish version that can be recognized by the red wax rind. Italian Fontina has a natural rind that turns tan to orange-brown with aging.

Fontina Val D'Aosta Cheese DOP is traditionally made from the unpasteurized cow's milk. The texture and flavor of the cheese depending on how long it has been aged. The texture can vary from semi-soft to firm and the flavors from mild and rich to more robust and overpowering. Usually, fontina is aged for 90 days.

The interior of fontina is pale cream in color and riddled with holes known as "eyes". With a fat content of 45%, the cheese is very rich and creamy which gets nuttier with aging. This versatile cheese can be used to make fondues and similar Italian dishes. Nebbiolo, red wine with wild cherry and truffles is a match for Fontina.

With the original Fontina you can make a fantastic risotto, the classic Fondue, many other dishes with meat, eggs and serve as a cheese course with the right honey or cheese condiments.