

VALLE D'AOSTA Fromadzo DOP

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VEBAMULTIMEDIA.COM



PASTURES AND FARMS

Milk produced in Val d'Ayas comes from small farms where alpine famers put enormous passion into taking care of their herds.

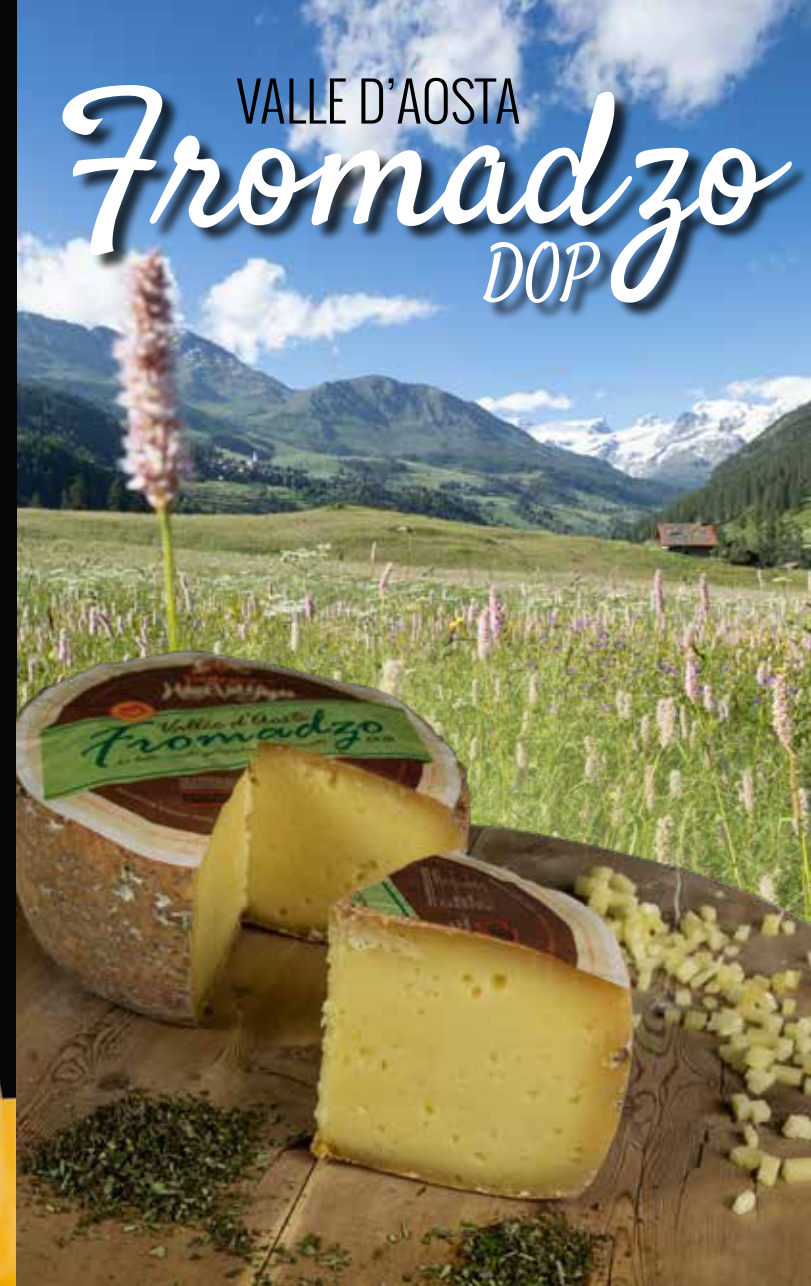
During the summer, cows graze in alpine meadows, feeding on fresh, aromatic grass (true oases of biodiversity and nutrients); during the long winters they are fed on hay mown in the valley during the summer months.

CHEESE MAKING AND RIPENING

Fresh milk is delivered to the co-operative daily and poured into skimming tanks (for 24 hours in the morning and 12 hours in the evening) where the cream, used to make our excellent quality butter, is skimmed off.

The resulting semi-skimmed milk from two milkings is blended together ready for processing. Cheese ripening takes place in cool, humid cellars where the wheels are washed in brine and brushed for at least 60 days.

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A CHEESE THAT'S UNIQUE TO VAL D'AYAS

Valle d'Aosta Fromadzo DPO is a half-fat cheese made from raw milk skimmed by the natural method. The resulting milk comes from two milking of Pezzata Rossa and Pezzata Castana Valdostan cattle breeds.

In addition to the classic version, Fromadzo DPO also comes flavoured with mountain herbs.

NUTRITIONAL PROPERTIES

Valle d'Aosta Fromadzo DPO is a ripened low-fat cheese (20% fat content) and a source of calcium and other elements essential to our diet (phosphorus, vitamins A and B).

4 MUNICIPALITIES IN VAL D'AYAS

50 SUPPLIER FARMERS

1,000 DAIRY COWS

150,000 KG OF MILK PER YEAR

1 CHEESE MANUFACTURING CO-OPERATIVE

3,000 WHEELS OF FROMADZO DPO PER YEAR

WHY IS IT SO GOOD?

Producing Fromadzo DPO means respecting long-standing dairy traditions, using the latest manufacturing techniques, nurturing a small mountain territory and safeguarding its farmers.

The result is a unique semi-mild cheese when fresh but slightly salty and, at times, slightly tangy when mature.



WHAT DOES DPO MEAN?



DPO classification guarantees the customer a product certified by a third party confirming that the product is compliant with production specifications.

Fromadzo DPO's strong points are:

- > production location: Valle d'Aosta
- > cattle: Valdostan Pezzata Rossa and Pezzata Castana breeds
- > fodder: principally local forage
- > milk sitting time: skimming from 12 to 24 hours
- > cultures: selected strains of local lactic acid bacteria