

## LO MONTAGNARD CHEESE



<b>CODE</b>	31206
<b>COUNTRY OF ORIGIN</b>	Italy, Aosta Valley
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	10 kg approx

Mountain cheese with a soft paste and a bloomy rind, sweet and buttery in taste

<b>DESCRIPTION</b>	Whole thermised cow's milk, obtained from cows feeded with mountain herbs
<b>APPEARANCE</b>	The rind is bloomy, with different types of moulds; the paste is straw yellow in colour, with small eyes scattered across
<b>TASTE</b>	The taste is sweet, foundant to the palate, with a buttery note
<b>MATURING</b>	At least 60 days
<b>PRODUCER</b>	Nicoletta - Donnas (AO) - Valle d'Aosta
<b>OUR SELECTION</b>	Lo Montagnard is matured for at least 45-60 days, during which the wheels are turned every week to obtaine well distributed eyes
<b>CURIOSITY</b>	It takes the name from the word "Montagnards", that in the local dialect is how inhabitants fo Aosta Valley are called
<b>SUGGESTIONS</b>	This cheese melts perfectly; try it over polenta, to enrich first dishes and also over pizza