

calendar

distributors of the finest foods

MAURI Fontina 12kg

Origin: Lombardia, Italy
Classification: Artisan
Milk: Cow's Milk
Type: Hard
Form: 12kg wheel
Item Code: 701607



The original Fontina d'Aosta was named after the village of Fontinaz and the peak of Mount Fontin in the Italian Alps.

This semi hard natural rind cheese is a copy of the original and is made by the Mauri family using skimmed milk collected from the plains of Lombardy. After hooping, the cheeses are trucked back to the mountains for maturation for 3 months in mountain caves.

Fontina develops a dense smooth honey coloured rind and a soft slightly sweet creamy flavour. It is famous for its ability to melt and is often used in fonduta.



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