



Fatto a mano. Da sempre.

- Asiago, is made with cow's milk cheese, has a natural rind and is produced only on the Asiago plateau in the Veneto foothills in Italy.
- Type: Semi-soft Cheese
- Age: Matured for a period of 5 weeks.
- Texture: Smooth
- Colour: Pale straw yellow in colour and pitted with tiny holes.
- Flavour: Mild delicate with a creamy flavour.
- Ideal as a table cheese as well as an appreciated ingredient for a variety of tasty salads.



Asiago
3kg x 4 - AURASI

- Auricchio Fontal is a classic Italian cheese made in the Aosta Valley since the 12th century.
- Type: Semi-soft cheese
- Age: 50 days
- Texture: Is compact with very few tiny holes get creamy and supple.
- Colour: Pale yellow
- Flavour: Is very rich, creamy and nutty.
- Made with pasteurized cow's milk, is semi-soft and elastic cheese.
- Ideal for grating, melting, slicing on a variety of salads, sandwiches, soups, pastas, as a pizza topping.



Fontal
2.5kg x 2 - AURFON

