



Caseificio Vallet Pietro e Figli & C. s.n.c.



In 1975 Vallet Pietro and his wife began to produce Fontina cheese in a small multi-ownership dairy in the low Aosta Valley. Now, after years of effort, this small dairy has become a **cheese factory with the latest machinery** where, with the same passion and professionalism, the Vallets continue their work with the help of their children.

In all these years the development of company organisation has increased step by step with the **protection of regional tradition**.

The **Vallet Pietro cheese factory** now turns around two million litres of milk into cheese every year. This milk is almost exclusively destined to the production of **Fontina DOP cheese**.

Twenty thousand Fontina DOP wheels a year are currently produced, alongside other cheeses:

- Toma from Gressoney
- Aosta Vallet
- Fromedzo de Donnas
- Primo sale
- Reblec
- Stracchino
- Ricotta
- Salignun
- Butter
- Yoghurt

A visitor area has also been created at the company, in which guests can watch a company video in Italian, French or English and where they can taste products from the cheese factory.

Company figures

Turnover: 1M € ÷ 2M € -- Staff numbers: < 10

Characteristics

CERTIFIED PRODUCTS |

Contact Details

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