F.lli Panizzi s.a.s.



The **F.lli Panizzi (“Panizzi Brothers”) company** produces the milk which it works on to produce hand-made **youghurt and fresh and seasoned cheeses**. To this direct production is added the selection from local producers who provide their own milk, which become the products of the dairy in Courmayeur.

The best-known Panizzi product is certainly yoghurt. Made in twelve flavours and various sizes (125g/375 g/1,000g) it is an artisan product which is greatly liked and is given to clients for breakfast at prestigious hotels.

The **cheese line** can be broken down into products from cow’s milk (ricotta, fresh tomino, Mont Blanc tomme) and those made with goat cheese (tomme de chèvre, fresh crottin, crottin with ash, crottin with herbs, goat ricotta).

The company is also present in the region with three shops: in Courmayeur, Morgex and La Thuile. They have a selection of products, cured meats and cheeses from Italy and some too from neighbouring areas of France and Switzerland.

Company Figures

Turnover: 2M € ÷ 10M €

Number of Employees: 11 ÷ 20

Address

Via Circonvallazione, 41

11013 Courmayeur (AO)

Tel. +39 0165 843041

E-mail: info@panizzicourmayeur.com