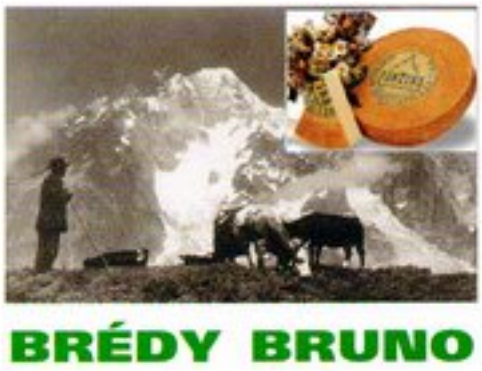

Bredy Bruno



Since its foundation at the beginning of the 1970s, the **Bredy Bruno company** has continually grown in terms of suppliers, clients and volume of business.

The owner is Signor Bruno, helped by his wife Ivonne and by their two children. There are **five company casera buildings** to make milk into Fontina DOP cheese (4 used from October to May and a summer one from June to September for the milk produced in mountain pastures), **four warehouses for maturing** the cheese with an overall capacity of 30,000 cheese wheels, **two summer pasture buildings** and finally a **building to package**, divide up orders and send the goods.

The company collects milk and some fresh cheese wheels from farming businesses which are only located in the Aosta Valley, and also undertakes cheese-making – which is carried out in the

cheese factories - ageing, packaging, division into orders and delivery of the **Fontina DOP cheese** or Formaggio valdostano (Aostan cheese) to small-scale businesses, intermediaries and supermarkets in the Aostan Valley and Italy.

The sizes of Fontina on sale are: whole, half, quarters and eighths.

Cheese making takes place twice a day in the cheese factories (morning and evening) with unpasteurised milk from a single milking of cows of Aostan breed fed with Aostan fodder.

After a minimum ageing of 80 days, the wheels are presented to a commission of the Corsortium for the Protection of Fontina which puts the characteristic “Fontina DOP” stamp on it, or they are stamped with “Formaggio Valdostano" (Aostan cheese) if the necessary requirements measures are not met.

The Bredy Bruno company is part of the **Consortium for the Protection of Fontina** and is registered at **Certidop**, a CSQA certification and DOP control organisation in Thiene, by which it is periodically checked.

The company has been working in the sector for around 40 years and has always followed every step of the production process.

The farm businesses which are our suppliers are periodically checked to ensure not only health requirements but also those for the production of high quality milk are being observed.

Dairy experts then carefully follow the cheese making process and subsequent ageing to obtain a top quality final product.

Finally goods are wrapped, divided up and sent out and this is done with special care so as to satisfy clients and final consumers.

Company Figures

Turnover: 2M € ÷ 10M €

Number of Employees: < 10

Features

Address

Fraz. Variney-Savin, 30

11010 Gignod (AO)

Tel. +39 0165 56068

E-mail: bredybrunoformaggi@libero.it