Il Gelato Kmø



<<Producing a high quality end product entails leaving nothing to chance, taking care of every detail, step by step: from the choice of the best ingredients to the way the product is delivered to the customer, it must be cared for and loved>>; this is the philosophy behind the **Gelato a Km 0 – gelato with zero food miles** - project.

The creation of this product begins in the pastures of the mountains of the Alta Valle d'Aosta where every square metre hosts up to 36 medicinal herbs.

After milking in the Alpine cowsheds, the nectar is brought to the Fromagerie di Brusson in Val D'Ayas, just a few kilometres from Toretta, the point of convergence for 50 farms in the area and for approximately two million litres of milk a year.

The pasteurised milk is then taken to the kitchen in La Toretta where it is used as a base to produce their gelato and other quality products.

The wild strawberries, raspberries and other small fruit used for flavouring are all grown locally.

The company recreates flavours which are strongly evocative of the gastronomic tradition of the Aosta Valley, such as **mulled wine** or **polenta and brossa** (a typical dairy product of the Valley).

The company takes part in local festivals, country fairs, concerts and events with its van painted with a large cow and a wooden cart like those ice-cream sellers used in the olden days, so that local residents and tourists can enjoy its products.

Company Figures

Turnover: < 500.000 €

Number of Employees: < 10

Features

WOMEN-OWNED BUSINESS

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