Azienda Agricola La Borettaz di Vierin G. e Bisson F. s.s.



The **La Borettaz farm** was born in 2000 to continue a family tradition spanning over a hundred years in raising cattle in the Aosta Valley. It is located in Gressan, a municipality close to Aosta. Aosta Valley breed cattle is housed in a modern wooden structure, specially designed to respect the needs and wellbeing of the animals.

The company's main product is **raw milk**, from which all other products, all fresh and genuine, derive, including:

- **Fontina Dop**
- **cheese from the Aosta Valley**
- **reblec cheese**
- **ricotta cheese**
- **tomini cheeses**
- **mature cheese**
- **fresh cheese**

- **fondue**
- **butter**

In recent years the company has also started producing and selling **farm yoghurt:** either natural yoghurt (exclusively produced with pasteurised milk and live probiotic cultures) or fruit yoghurt: strawberry, fruits of the forest, blueberry, apricot, apple.

La Borettaz also produces **pasteurised milk, panna cotta,** and has recently started to sell beef and cured meats (sausage, motzetta, salami) from animals it has raised. Meat is sold in convenient vacuum-sealed packets at very competitive prices. Special prices are available for purchases of boxes of 5 or 10kg.

The farm has recently opened a sales point where customers can taste the cheeses and purchase the farm's products.

In both 2014 and 2015 the farm was awarded the “Grande Médaille d’Or” at the Fontina d'Alpage competition for its excellent quality mountain-pasture Fontina DOP.

The La Borettaz farms participates in the Campagna Amica project.

Company Figures

Turnover: < 500.000 €

Number of Employees: < 10

Features

CERTIFIED PRODUCTS

Address

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