



Azienda agricola Arpisson S.S.A.



The Arpisson S.S.A. farm was created in 1986 by Attilio Colajanni, who began to raise cattle and goats. It was certified as organic from the start.

The farm is located above Gimillan, at an altitude of 1926 m, in the Cogne Valley in the Aosta Valley, where all activities take place from October to June. From July to September, the farm moves with its animals to the alpine pastures of Arpisson, at an altitude of 2294 m, at the end of a narrow path.

Nowadays the farm has 60 goats of the Saanen breed and 30 cows of the Grigio-Alpina breed, and produces a wide range of products including:

- fresh and mature cheeses, either cow or goat milk
- butter from top cream
- plain cow's milk or goat's milk yoghurt
- meat and cured meats
- vegetables and potatoes

The farm has a dairy both in Gimillan and in the pasture of Arpisson, so that fresh milk can be turned into yoghurt or cheese at any time during the year.

The livestock is farmed as naturally as possible, respecting both the environment and the animals: animals are left to reproduce naturally and are exclusively fed fresh grass in summer pastures stored in haylofts for winter.





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For the last 4 years Arpisson has adhered to the WWOOF programme and welcomes young volunteers who help with the farm work in exchange for bed and board.

Company figures

Turnover: 500.000 € ÷ 1M € -- Staff numbers: < 10

Characteristics

CERTIFICATION |

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