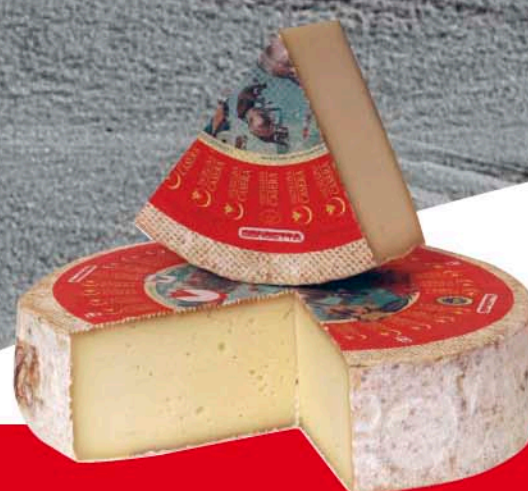


**VALTELLINA
CASERA****BITTO**

THE AREA

Valtellina is on the border between Switzerland and Italy from which it is separated by the Alps in the North and by the Prealpi Orobie, the foothills of the Alps, in the South.

The Adda flows through the whole valley which differs from the other alpine valley for its geographical horizontal position.

The firm is situated in the South of Valtellina, close to the Prealpi Orobie, an area which is ideal for ripening the typical Valtellina cheeses in the most traditional and natural way.

THE FIRM

Our plant in Cosio Valtellino has been authorized with IT-03/492 Ce to ripen several mountain cheeses in the adequate cold stores.

We are able to supply cheese whole, portioned and cut in different pieces and packed in different ways. Besides these products we are able to take into consideration any demand of other type of cheese.





REGISTERED

The society has an experience for over 40 years and it has always developed and stepped up the sales.

At the moment the society is registered in the following **Consorzio di Tutela Dop**:



GRANA PADANO
www.granapadano.it

VALTELLINA CASERA e BITTO
www.ctcb.it

GORGONZOLA
www.gorgonzola.it

TALEGGIO
www.taleggio.it

QUARTIROLO LOMBARDO
www.quartirolo.com

PARMIGIANO-REGGIANO
www.parmigiano-reggiano.it



Bongetta S.r.l.

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Sales Manager

e-mail for contact: carla@bongetta.it

