

Bongetta Formaggi was born in 1958, when Bongetta Almo decided, with passion and initiative, to start running this company, creating the basis and the commercial reality of nowadays.

Since his passing in 1987, the company has continued its activity, thanks to the family management that is endowed with tenacity and devotion.

The plant situated in **Cosio Valtellino**.

To the North **the Valtellina** valley borders on Switzerland, from which is separated by the Alps. To the South, the Bergamo Alps act as natural barrier. The Company is located in the low Valtellina Valley close to the Bergamo Alps; this area provides the ideal conditions for the typical Valtellina cheeses' maturing which are mainly presented with a natural and spontaneous bloom of moulds and mites.



BONGETTA FORMAGGI



PRODUCTS

Grana Padano - Bitto and Valtellina Casera - Gorgonzola - Taleggio and Quattroformaggi - Parmigiano Reggiano - Dairy chesees - PDO Fontina and Fontal - Soft chesees - Goat's chesees - Other chesees - Milk and butter.

