

## Local producer and farmers

**Andrea at Bon Bon:** Andrea prepares our brioches for every morning at Verres – made simply with flour, butter, sugar, eggs and vanilla.

**Riccardo at L'agrifoglio:** Riccardo's cows supply our milk and pasteurised yoghurts. They graze the pasture around the nearby hamlet of Antagnod.

**Franca at Fromagerie Haut Val D'Ayas:** You'll find the Fromagerie at Brusson – it's where we get milk and creamy butter and wonderful cheeses: Fontina, Fromadzo, Bleu d'Aoste.

**Noemi and Paolo at macelleria Alliod:** Our butchers, at Periasc, supply us with beef raised with a real passion, and to the highest welfare standards whether out grazing their fields or when brought in for the winter.

**The DeBosses:** At Bourg Saint-Rhemy you'll find Jambon de Bosses, who supply us with a range of wonderfully delicate prosciutto, whether smoked or flavoured with mountain herbs.

**Ivano and Davide at Alpiflora:** Ivan and Davide spoil us with their essential oils, their thyme-and-lavender soaps, their grape-essence shampoos. Cultivating fragrant meadows around Hone, they patiently heed the rhythms and ancient lore of mountain life.

**Paola at Douce Vallée:** Paola makes the most amazing vinegars and juices, from fruits harvested in the silent margins of the forest: apples, raspberries, blackcurrants, redcurrants and that very special fruit the 'josta'.

**Lucia at Caseificio Evançon:** Brings us milk and butter, and toma and fontina cheese, from her dairy down in the valley at Arnad.

**Azienda Agricola Formica Davide:** At 'Saluggia cina Tenimento' Davide and Silvia till the rich soil under the ancient Cavour watercourse to furnish us with beans, cannellini and lentils.

**Alpenzu:** Fruit and sugar, and nothing but, go into the preserves made by Alpenzu in the valley at Arnad.

**Riso Val di Serpe:** The famed ricefields around Vercelli provide us with a cherished foundation for our risotto at Lamporo.

**Alpeko:** Lisa and Christian produce ecological cleaners with an alpine character. All created here in the Aosta valley.

**Poésie Chocolat:** In our picnics, the chocolate bar is a Poésie, you can find it online and in grocery stores. *You can find it in Champoluc.*

**Maison Bertolin:** Lard and mocetta cannot be missing from the table of the Aosta Valley. Our Maison Bertolin produces it, you can find it online and in Arnad in their production site with attached boutique. *You can find it in Arnad.*