

ALPAGES OUVERTS



DESCRIPTION

Alpages Ouverts is an initiative dedicated to **presenting production activity on alpine pastures.**

The market requirements have brought technical and technological growth to alpine pastures and their operators who manage to reconcile operating difficulties with the requirements to create a product.

Thus, the **product is wisely transformed in a traditional way**, in production spaces adapted to regulations, maintaining intact the **typical nature** that is given to it from the healthy atmosphere, the animal raised and type of management of the herd.

In addition to **breeding and feeding of the animals** also various managerial factors have remarkable impact on the finished product. The consumer finds that alpine products have delightful taste beyond the 'standard' with high specificity.



In alpine pastures, **milking is carried out by hand** or mechanically; the milk is produced on site, raw, without the addition of synthetic fermentation. The bacterial microflora that develops naturally, united to composition of forage, causes the special flavors and aromas that distinguish a product offering **great gastronomic satisfaction.**

Taking advantage of these days, the visitor is able to know in first person, directly and concretely the **strong ties between the conservation of the biodiversity** of this atmosphere, the landscape, the work of humans and the finished product.

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The appointments of Alpages Ouverts are directed mainly to tourists, but also simply to consumers who are interested in **spending a day to open air** with the main actors of the alpine pastures.

The guided visits contribute to helping visitors **appreciate the real value of this traditional activity** that transforms minimal resources, accessible from a sparse land, from raising a selected animal to maintaining fundamental attitudes to use these marginal areas and maintain the harmony of this unique and characteristic atmosphere.

The schedule of the days provides, beginning from 10am and throughout the day, a series of **thematic routes directed by experts** from the breeders' association about **breeding cattle and exploitation of the pasture**, to spaces for stabling the animals, feed, and product transformation and conservation. At approximately 1pm participants are given the opportunity to **taste the finished products** of the alpine pastures. It is possible to arrange visits and activities with study programs personalized for incentive groups.



KIND OF OFFER

Visit of a mountain pasture
after a short hike

WHEN

July and August

WHERE

Alpages de la Vallée d'Aoste

APPROXIMATE COSTS

The fees reimburse the costs
linked to tastings; they may
vary between 5 and 10 €

INFO AND CONTACTS

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