

Formaggio Valsesia



Source

- Piemonte

Type of milk

- Cow

Typical Piedmont fat toma particularly suited to being eaten after a not prolonged ripening.

Organoleptic characteristics

Aspect and texture: compact, ivory or more or less yellow paste according to the length of ripening with small holes

Taste: sweet and intense with traces of milk

Serving suggestions: Red and white wines. Fresh fruit. Marrow chutney. Black rye bread and polenta

Technical characteristics

Milk: full fat, raw or pasteurised, cow's milk

Production method: artisan

Paste: cooked, pressed

Salting: dry

Ripening: at least 30 days

Production period: throughout the year

Fats: 45 % F-Dm

Weight: 2 kg

Dimensions: 20-22 cm diameter, h.10 cm

Producers: dairies from the Valsesia

Whole cheese code: n.d.

Cutted cheese code: n.d.