

Toma alpeggio di Roberto

Source

- Piemonte

Type of milk

- Cow



We are in Val Vigezzo. From Malesco, take the road to Val Loana at an altitude of about 1,200 metres. You will find a hollow, wide and well sheltered from the winds for grazing animals. In this place, during the summer months (June, July, August and sometimes September), the classic GRASSO D'ALPE is produced.

The characteristics of this cheese are determined by the particularity and specificity of the polyphitic pastures where the Alpine Brown cow chooses from day to day the grass to graze.

A limited production of a few hundred wheels per year.

Organoleptic characteristics

Aspect and texture: compact, intense yellow paste with small or larger elongated holes

Taste: very intense, flavourful with traces of alpine herbs and stable

Serving suggestions: full bodied, red wines. Aromatic honey. Fresh fruit (Passacrassana pears). Black rye bread and polenta

Technical characteristics

Milk: full fat, raw, cow's milk



Allevatore di Formaggi

Production method: alpine pasture

Paste: cooked, pressed

Salting: dry and in brine

Ripening: at least 60 days

Production period: summer

Fats: 45 % F-Dm

Weight: 5-7 kg

Dimensions: 30-40 cm diameter, h.10-15 cm

Producers: alpine pasture dairies in the high Ossola Valley

Whole cheese code: n.d.

Cutted cheese code: n.d.