

Toma alpeggio di Roberto



Source

- Piemonte

Type of milk

- Cow

The fact of using the alpine huts in the Ossola Valley has been recorded since before the beginning of the first century. The Ossola mountain, even at considerable altitudes, provides open spaces that are well protected from the winds and suited to pasturing animals and the local alpine hut dwellers have made the most of these elements in their production of excellent cheeses. The most famous Ossola alpine hut is the Bettelmatt in the high Val Formazza in the north of the area. Other great Ossola alpine pastures can be found in the nearby Val Bognanco, Val Divedro, Val di Campo and Valle Antrona (this is the case of Toma di Roberto). They have a very limited production with only a few hundred forms each every year, made in July and August and brought down to the valleys on donkeys or, over the past few years, by helicopter.

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



Formaggi per Tradizione

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