

Toma della Burtulina



Source

- Piemonte

Type of milk

- Cow

A single cheesemaker for this “house made” cheese. Dairy cows, twenty animals, graze in summer over 2000 meters giving us an extraordinary “grasso d’alpe” (fat pasture) cheese.

In winter the animals are free to choose – according to the weather – the wild pasture or the covered shelter with a new barn built especially for them.

Organoleptic characteristics

Aspect and texture: light grey rind when young becoming greyish when aged, well spread holes

Taste: of cream when fresh by 60 days, more complex and intense when aged

Serving suggestions: light red wine, plain and crispy bread

Technical characteristics

Milk: raw cow's milk

Production method: uncooked, artisanal

Paste: pressed with well spread holes

Salting: dry

Ripening: minimum 60 days

Production period: seasonal since autumn to spring

Fats: MGSS 45%



Allevatore di Formaggi

Weight: from 2 to 6 kgs

Dimensions: diameter 15 cm, h. 5 cm or diameter 30 cm, h 7

Producers: Cheesemaker from Valle Bognanco alpine pasture

Whole cheese code: 7500064

Cutted cheese code: 7500063