

# Toma del Ticcio alpe Vallezoo

## Source

- Piemonte

## Type of milk

- Cow



Also in Valsesia, as in Ossola Valley, it exists and resists the tradition of transhumance and of alpine pasture.

The shepherd-cheesemaker climbs mountains with his cattle reaching 2250 mt altitude, moving from pasture to pasture looking for the richest and most nourishing herbs.

The result is a cheese with a typical structure and taste.

## Organoleptic characteristics

**Aspect and texture:** Intense yellow paste, with non uniform and widespread holes.

**Taste:** Very intense, with traces of alpine herbs

**Serving suggestions:** Full bodied red wines. Aromatic honey. Black rey bread.

## Technical characteristics

**Milk:** Cow, raw, fullfat

**Production method:** Artisanal

**Paste:** Cooked

**Salting:** Brine



Formaggi per Tradizione

**Ripening:** Minimum 60 days.

**Production period:** July - August

**Fats:** 43% Mgss

**Weight:** 2,5 kg

**Dimensions:** D. 22-25 cm, h. 5-7 cm

**Producers:** Cheesemaker from Valsesia (north of Piedmont)