

Toma del Mergozzolo



Source

- Piemonte

Type of milk

- Cow

A typical cheese of the Piedmontese territory, it is born from the tradition of sheep-farming in Upper Piedmont as a simple “Toma” and evolves into a researched product in form and substance. It enjoys the richness of the lake territory (Lake Orta) to express a rich and deep taste, suitable for all palates.

Mergozzolo identifies the mountain area (in the lower Alps) where the cheese comes from. In this area there is the Mottarone mountain.

Organoleptic characteristics

Aspect and texture: Pasta color giallo paglierino con occhiatura minuta e rotonda

Taste: Gusto pronunciato ma non piccante, morbido e ricco di sentore erbaceo

Serving suggestions: Vini rossi corposi. Miele aromatico. Frutta fresca (pere, mele, ciliege...). Pane nero di segale, polenta

Technical characteristics

Milk: vaccino, intero, crudo

Production method: artigianale

Paste: semicotta, pressata

Salting: in salamoia

Ripening: minimo 60 giorni

Production period: tutto l'anno



Allevatore di Formaggi

Fats: 44% Mgss

Weight: circa 4 kg

Dimensions: diametro circa cm 28, scalzo circa cm 8

Producers: Casaro del Lago d'Orta

Whole cheese code: 7500120

Cutted cheese code: 7500121