

Tometta di capra Valle' a latte CRUDO



Source

- Piemonte

Type of milk

- Goat

This raw goat milk production allows to identify a type of dairy products characterized by a unique color: the **WHITE COSMIC MILK**.

White Cosmic Milk is so called because identified by a group of astronomers as the COLOR OF THE UNIVERSE, as it would represent the average of the color of the lights emitted by the stars and celestial bodies. Incredible and exciting for us that such a color is well represented by the raw milk goat Tometta di capra valle' a latte crudo: from Northern Piedmont to the Universe, walking through the Guffanti caves.

Organoleptic characteristics

Aspect and texture: SMALL SIZE CHEESE, FROM WHITE COLOR, TENDING TO THE YELLOW STRAW

Taste: DELICATE WITH AROMATIC NOTES

Serving suggestions: SLIGHTLY AROMATIC WHITE WINES, CURRANT AND GREEN TOMATO

Technical characteristics

Milk: GOAT SHEEP

Production method: ARTISAN

Paste: SOFT, SLIGHTLY ADHESIVE AND FRIABLE

Salting: DRY

Ripening: FROM 5 DAYS TO 30 DAYS



Allevatore di Formaggi

Production period: SEASONAL FROM APRIL TO OCTOBER

Fats: 44% Mgss

Weight: 300/400 GR

Dimensions: DIAMETER 8-10 CM BIT 6-8 CM

Producers: Farmer and producer from Alta Valsesia / Piedmont

Whole cheese code: 7700107