Tometta di capra Vallé raw milk

Description

This raw goat's milk production allows us to identify a type of dairy product characterized by a unique color: COSMIC MILK WHITE.

Cosmic Milk White is so named because a group of astronomers identified it as the COLOR OF THE UNIVERSE, representing the average color of the light emitted by stars and celestial bodies.

It's incredible and exciting for us that such a color is so well represented by the Valle' raw goat's milk Tometta: from Alto Piemonte to the Universe, passing through the Guffanti cellars. [guffanti_pdf_button]

Technical specifications

- **Tipologia di Latte:** Goat
- **Milk:** raw goat's milk
- **Processing:** artisanal
- **Cheese Paste:** slightly sticky and crumbly, soft
- **Salting:** dry
- **Seasoning:** From 5 to 30 days
- **Production:** seasonal from April to October
- **Fat:** 44% Mgss
- **Weight:** 300/400 Gr
- **Dimensions:** Diameter 8-10 cm high 6-8 CM
- **Producers:** Cheesemaker from the upper Valsesia (Piedmont)
- **Whole Cheese Code:** 7700107
- **Cutted Cheese Code:** n/a