



Allevatore di Formaggi

Toma from Mergozzolo



Description

A typical Piedmontese cheese, it originates from the pastoral tradition of Upper Piedmont as a simple "Toma" and has evolved into a refined product in both form and substance. It draws on the richness of the lakeside area (Lake Orta) to express a rich and profound flavor, suitable for all palates. The name Mergozzolo identifies the place of origin of this cheese, the mountain group of the same name in the Cusian Alps. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Straw yellow paste with small, round eyes

Taste

Pronounced but not spicy flavour, soft and rich in herbaceous notes

Pairings

Full-bodied red wines. Aromatic honey. Fresh fruit (pears, apples, cherries, etc.). Black rye bread, polenta.

Technical specifications

- **Tipologia di Latte:** Cow
- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** pressed, semi-cooked
- **Salting:** brine
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 44% Mgss
- **Weight:** Approx 4 kg
- **Dimensions:** approximately cm 28 diameter, approximately cm 8 high
- **Producers:** Cheesemaker of Lake Orta
- **Whole Cheese Code:** 7500120
- **Cuttet Cheese Code:** 7500121