Toma del 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]

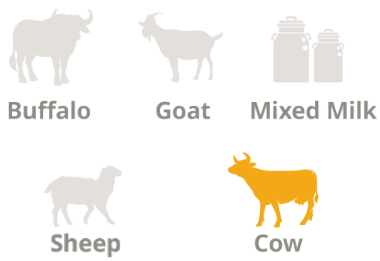
Characteristics

Characteristics

Region



Milk Origin



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
- **Cutted Cheese Code:** 7500121