

Toma Montfleury a latte crudo



Description

A recently introduced cheese that expands the range of Guffanti cheeses.

A semi-fat cheese produced in the Aosta Valley, exclusively from raw milk and aged for more than a year in an underground cellar located at 1,700 meters above sea level. The natural conditions of the maturation rooms are constant with the changing seasons and ensure the perfect maturation of the cheeses, produced with milk from two milkings, one of which is semi-skimmed.

This particular characteristic represents a beautiful testimony to the attachment to the territory and to the Aosta Valley tradition because, as the cheesemaker explains, "cheeses made from skimmed milk belonged – perhaps more than Fontina – to our agricultural and food tradition since butter (fresh or melted) was, for our grandmothers and great-grandmothers, a more precious food than the cheese itself."

The Toma de Montfleury is the latest example, in chronological order, of our way of interpreting CHEESE, a perfect synthesis of the Guffanti protocol: NATURE, HISTORY AND MAN'S WORK.
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Characteristics

Characteristics

Region



Valle d'Aosta

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Firm and compact texture, slightly straw-yellow in color with scattered small holes. The rind is brown-gray with reddish hues.

Taste

Rich and pleasant, tending towards spicy as it ages.

Pairings

Typical wines from the Aosta Valley (Blanc de Morgex et de La Salle), onion jam. Served with classic boiled potatoes and crusty bread.

Technical specifications

- **Milk:** cow's milk, raw, whole and skimmed milk
- **Processing:** artisanal
- **Cheese Paste:** pressed, semi-cooked
- **Salting:** brine and dry
- **Seasoning:** Minimum 60 days, the Guffanti selection lasts more than 12 months
- **Production:** all year round
- **Fat:** 20% Mgss
- **Weight:** 3, 5 kg approx
- **Dimensions:** Diameter approximately 20 cm, approximately 9 cm high
- **Producers:** Cheesemakers of the Aosta Valley
- **Whole Cheese Code:** 1017703
- **Cutted Cheese Code:** 1017704