Toma della Burtulina



Description

A single cheesemaker makes this "homemade" cheese. The dairy cows, about twenty in number, graze in the summer at over 2,000 meters, giving us an extraordinary full-fat Alpine cheese. In winter, the animals are free to choose - season permitting - wild pasture or indoor shelter thanks to a new stable built specifically for them. [guffanti_pdf_button] WATCH THE VIDEO

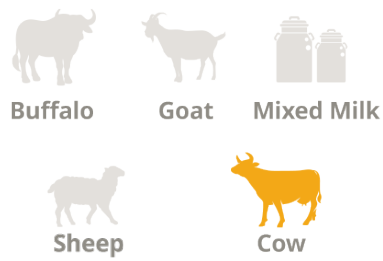
Characteristics

Characteristics

Region



Milk Origin



Appearance

light grey and elastic rind if young, greyish and compact rind if matured

Taste

of fresh cream up to 60 days of maturation, more complex if matured

Pairings

light red wine, crusty bread

Technical specifications

- **Milk:** raw cow's milk
- **Processing:** artisanal, raw
- **Cheese Paste:** pressed, with widespread eyelets
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** from autumn to spring, seasonal
- **Fat:** 45%
- **Weight:** 6 kg
- **Dimensione:** diameter 15 cm, h. 5 cm or diameter 30 cm, h 7
- **Producers:** the only cheesemaker on the mountain pastures in the Bognanco Valley
- **Whole Cheese Code:** 7500064
- **Cutted Cheese Code:** 7500063