



Allevatore di Formaggi

Toma del Ticcio alpe Vallezoo



Description

In Valsesia, as in Val d'Ossola, the tradition of transhumance and mountain pastures persists. The shepherd-cheesemaker climbs the mountains with his herd, reaching altitudes of 2,250 meters, moving from pasture to pasture in search of the richest and most nutritious herbs. The result is a cheese with a typically herbaceous and savory texture and flavor. A "homemade" (winter) version is also produced, always respecting the availability of milk. [guffanti_pdf_button]

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Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

intense straw yellow paste, with widespread and non-uniform eyes.

Taste

very intense, with notes of alpine herbs.

Pairings

Full-bodied red wines. Aromatic honey. Black bread.

Technical specifications

- **Milk:** raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked
- **Salting:** brine
- **Seasoning:** Minimum 60 days
- **Production:** July-August
- **Fat:** 43% Mgss
- **Weight:** 2, 5 kg approx
- **Dimensione:** Diameter 22-25 cm, 5-7 cm high
- **Producers:** Cheesemaker of Valsesia
- **Whole Cheese Code:** 7700100
- **Cuttet Cheese Code:** 7700102