Formaggio d’Antigorio al Prunent



Description

This is a classic "homemade" toma, i.e., from the valley floor, produced by a dairy in the Ossola Valley. The cheese is covered with "Prunent" pomace (a native Nebbiolo grape variety). This method allows the cheese to absorb the aroma of the wine, without coloring the cheese itself, but only the noble rind. This is a recent process, but it combines two products with centuries of history: toma and "Prunent," which is also the name of the main wine produced in the Ossola Valley. The cheese begins its maturation process at 3-4 months, reaching more advanced levels of maturation, well beyond 12 months. To optimally age the Formaggio d'Antigorio al Prunent, in the late 1990s, Luigi Guffanti restored a 17th-century cellar attached to the local dairy in the small mountain village of Oira, not far from Domodossola. This cellar can be visited (by reservation). [guffanti_pdf_button] WATCH THE VIDEO

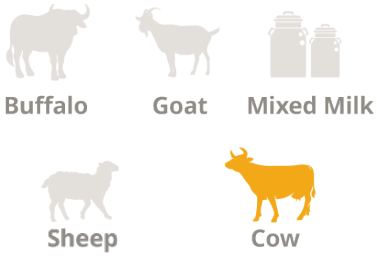
Characteristics

Characteristics

Region



Milk Origin



Appearance

Intense straw-yellow coloured paste, compact, with dense bird’s eye holes, dark purple rind, tending to lighten with ageing

Taste

Intense, spicy, with notes of fruit and wine

Pairings

Full-bodied, aromatic red wines. Recioto jelly. Spicy pumpkin mustard. Black rye bread, polenta.

Technical specifications

- **Tipologia di Latte:** Cow
- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** Dry salting and brine
- **Seasoning:** Minimum 60 days
- **Production:** autumn-winter
- **Fat:** 45% Mgss
- **Dimensions:** diameter 30-40 cm, h. 10-15
- **Producers:** cheesemakers from Ossola
- **Whole Cheese Code:** 7500098
- **Cutted Cheese Code:** 7500099