Tuma di capra a latte crudo

Description

Classic "Tuma" made from raw goat's milk, developed as an evolution of the classic Piedmontese goat's milk robiola. The production area is lower Piedmont, where the animals are fed exclusively on pasture. Depending on the aging process, there is a fresh version and a more refined version (made in the cellars of Arona, following the Guffanti Protocol). The black crust version is obtained by sprinkling the crust with charcoal. [guffanti_pdf_button]

Characteristics

Characteristics

Region

Milk Origin

Appearance

white, compact, soft paste

Taste

intense, with marked Irvine notes

Pairings

Fruity white wines, light beers. Orange marmalade, green tomato mustard. Walnut or grape bread.

Technical specifications

- **Milk:** goat cheese, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw
- **Salting:** dry
- **Seasoning:** minimum 15 days
- **Production:** Spring-Autumn
- **Fat:** 40% Mgss
- **Weight:** Gr. 240 approx
- **Diametro:** diamenter 10 cm, height approx. 3 cm
- **Producers:** Cheesemaker from the Asti Langa
- **Whole Cheese Code:** 0911600 (bianca) - 0911602 (nera)
- **Cutted Cheese Code:** n/a