



Allevatore di Formaggi

## Tometta Valle Elvo Selezione Guffanti



### Description

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Small in size, it has a saffron-colored crust: there is also a version flavored with chili pepper and one with chives.  
[guffanti\_pdf\_button]

### Characteristics

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### Region



### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

### Appearance

more or less intense straw-yellow paste depending on the seasoning, compact, with sparse eyes, orange rind

## Taste

intense, sweet

## Pairings

Red wines. Fresh fruit. Pumpkin mustard. Black rye bread.

## Technical specifications

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- **Milk:** cow's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum 15 days
- **Production:** all year round, summer mountain pasture
- **Fat:** 45% Mgss
- **Weight:** 400-500 gr
- **Diametro:** diameter 8-10 cm, h 5-8 cm
- **Producers:** cheesemakers from the Biella area
- **Whole Cheese Code:** 3000065