Toma stravecchia da pialla



Description

Toma Ossolana, whether from mountain pastures or home-made, can mature for a year or more. These are known as very mature cheeses, with very particular characteristics that make them a true "meditation" cheese for connoisseurs, best enjoyed in small flakes, perhaps with a glass of a fine, aged red wine. [guffanti_pdf_button]

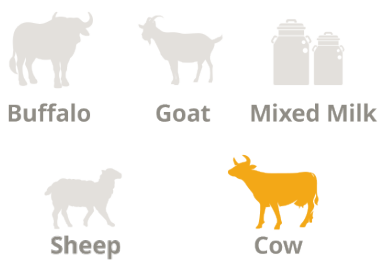
Characteristics

Characteristics

Region



Milk Origin



Appearance

intense or dark straw-coloured paste, very compact, with dense bird’s eye holes

Taste

intense, with notes of hay, dried flowers and stable, slightly spicy

Pairings

Full-bodied, aged red wines. Aromatic honey. Spicy fruit mustard. Black rye bread, polenta.

Technical specifications

- **Milk:** cow's milk, raw or pasteurized, whole milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** cooked, pressed
- **Salting:** Dry salting and brine
- **Seasoning:** minimum 7-8 months
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 5-7 kg
- **Diametro:** diameter 30-40 cm, h. 10-15
- **Producers:** cheesemakers from Ossola
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a