# Toma Pagnotta a latte crudo



## Description

The size of a loaf of bread (hence the name “Pagnotta”, which means small-sized bread), but with the unmistakable flavour of cow’s milk obtained from generous Piedmontese cows.

Toma Pagnotta is another rediscovery of a traditional product that has long been forgotten.
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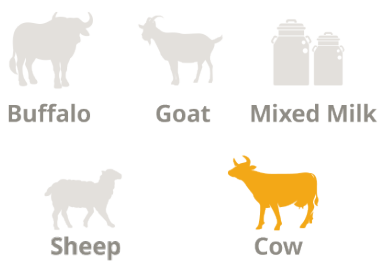
## Characteristics

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### Region




### Milk Origin



**Appearance**

Straw yellow paste with small, round eyes

**Taste**

pronounced but not spicy taste

**Pairings**

Full-bodied red wines. Aromatic honey. Fresh fruit (Passacrassana pears, cherries, etc.). Black rye bread, polenta.

## Technical specifications

- **Milk:** raw cow's milk
- **Processing:** artisanal
- **Cheese Paste:** pressed, semi-cooked
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 27% Mgss, 50 % Mgss
- **Weight:** 7 kg approx
- **Diametro:** diameter approximately 38 cm, approximately 7 cm high
- **Producers:** Cheesemaker from the province of Cuneo
- **Whole Cheese Code:** 7500130
- **Cutted Cheese Code:** 7500131