

Toma Piemontese DOP



Description

The "Toma Piemontese" designation of origin was officially created in 1993, grouping together various Piedmontese toma cheeses previously known by their area of origin (though some tomas have retained their own specific characteristics and denomination). For this reason, rather than a cheese with a specific physiognomy, Toma Piemontese PDO represents a family of products with quite varied characteristics. This includes, first and foremost, the possibility of using whole or skimmed milk (and thus distinguishing between full-fat and semi-fat tomas), and also a fairly wide range of cheese sizes and appearance. The milk used, however, is always and exclusively cow's milk. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

straw-coloured, compact paste, with dense bird's eye holes, or sometimes larger ones

Taste

intense, with notes of hay and stable, in some cases slightly bitter

Pairings

Full-bodied red wines. Aromatic honey. Fresh fruit. Black rye bread, polenta.

Technical specifications

- **Milk:** cow's milk, raw or pasteurized, whole or skimmed milk
- **Processing:** artisanal and industrial, pressed
- **Cheese Paste:** cooked, pressed
- **Salting:** Dry salting and brine
- **Seasoning:** Minimum 60 days
- **Production:** all year round (alpine pasture: summer production)
- **Fat:** 20-40% Mgss
- **Weight:** 1, 8-8 kg
- **Diametro:** variable
- **Producers:** Piedmontese cheesemakers
- **Whole Cheese Code:** 770TG01
- **Cutted Cheese Code:** 770TG02