Luigi Guffanti 1876
Allevatore di Formaggi

Toma Sant’Uguzzone

Description

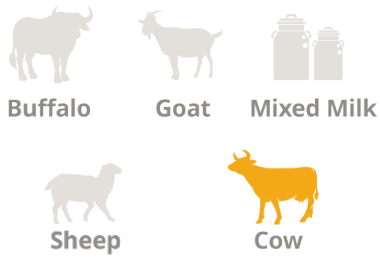
Cow's milk toma dedicated to the patron saint of cheesemakers, Saint Lucius (Saint Uguzon in French). This toma is a perfect example of the Valsassina cheesemaking tradition. [guffanti_pdf_button]

Characteristics

Characteristics

Region

Milk Origin



Appearance

Uniform, straw-yellow in color, more intense with aging, with light holes.

Flavor

Pleasant and aromatic flavor.

Pairings

Full-bodied white wines, Piedmontese Chardonnay style, quinces, and figs

Technical specifications

- **Milk:** cow's milk
- **Processing:** artisanal
- **Cheese Paste:** cooked
- **Salting:** dry
- **Seasoning:** minimum 75 days
- **Production:** all year round
- **Fat:** 34% Mgss
- **Weight:** 2kg approx
- **Diametro:** diameter 18 cm - height 6 cm
- **Producers:** Cheesemakers and breeders of Valsassina
- **Whole Cheese Code:** 1017606
- **Cutted Cheese Code:** N/D