Toma Valle Elvo latte scremato



Description

Among the Piedmontese cheeses, it is particularly characterised by being a long-maturing cheese produced with cow's milk from at least two consecutive milkings, partially skimmed.

This cheese was transported by mule or by porters from the mountain huts of Sordevolo, the valley's main town, where it was aged in underground cellars.
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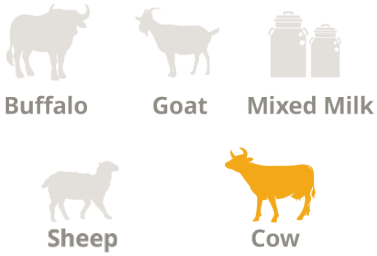
Characteristics

Characteristics

Region



Milk Origin



Appearance

Grey/brown rind, translucent straw-yellow white paste, with small, regularly distributed eyes.

Taste

initially moderate, increasing in intensity during maturation

Pairings

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

Technical specifications

- **Milk:** cow's milk, semi-skimmed milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** inferiore al 30% Mgss
- **Weight:** 4.5 kg approx
- **Diametro:** diameter 25 cm, h 6 cm
- **Producers:** cheesemakers from the Biella area
- **Whole Cheese Code:** 3000010
- **Cutted Cheese Code:** 3000011