Testùn



Description

"Testùn" is the name given in the Occitan valleys of Piedmont to the mixed flock of sheep and goats whose milk is used to make this toma, although sheep's milk dominates in quantity. Testùn is also consumed shortly after maturing, but is generally aged for a medium to long period, sometimes up to a year.

A particular production method is the “Testùn barricato”, which is refined in red wine pomace during the autumn.
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Characteristics

Characteristics

Region



Milk Origin



Appearance

hard straw-coloured paste, with very fine or no eyes

Taste

intense, spicy, dry, with notes of sheep’s and goat’s milk

Pairings

Full-bodied, aged red wines. Chestnut honey, spicy fruit mustard. Rye bread.

Technical specifications

- **Milk:** pasteurized milk, skimmed milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 35-40% Mgss
- **Weight:** 5-8 kg
- **Diametro:** diameter 30-35 cm, h. 10
- **Producers:** dairies and cheesemakers in the Cuneo valleys
- **Whole Cheese Code:** 56BT584 (goat) - 56BT585 (drunk goat)
- **Cutted Cheese Code:** 56BT587 (goat) - 56BT588 (drunk goat)