

Toma Alpeggio Forcoletta



Description

The history of mountain pastures in the Ossola Valley has been documented since before the year 1000. The Ossola mountains, even at high altitudes, offer wide, well-sheltered pastures for grazing animals, and from these characteristics, local mountain farmers have succeeded over the centuries in producing highly prized cheeses. Among the many Ossola mountain pastures distinguished by their rich grasses and the natural beauty of their meadows, Punta Forcoletta (1,785 m) is undoubtedly one. Limited production is produced during the summer months, starting with the first greens and continuing until late summer. Free-range animals, spontaneously growing meadows, and the use of traditional tools: the Guffanti Protocol, in short! [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

intense straw-yellow color, compact texture, with holes of varying sizes

Taste

intense, tasty, with notes of alpine herbs and stables

Pairings

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

Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal in the mountain pastures
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum 30 days
- **Production:** Summer
- **Fat:** 45% Mgss
- **Weight:** 4 - 5 kg
- **Diametro:** diameter 30-40 cm, h. 10-15
- **Producers:** Cheesemakers and breeders of the Vigezzo Valley
- **Whole Cheese Code:** 7500119
- **Cuttet Cheese Code:** 7500123