Luigi Guffanti 1876
Allevatore di Formaggi

Tuma persa da pascolo



Description

This is the “grazing” version of Tuma Persa (a name that derives from the Sicilian dialect and which indicates leaving the cheese to mature, meaning the cheese is “lost,” forgotten): it is produced with milk from animals fed exclusively on grass, which gives the cheese its characteristic yellow color, due to the presence of beta-carotene in the cheese.
[guffanti_pdf_button]

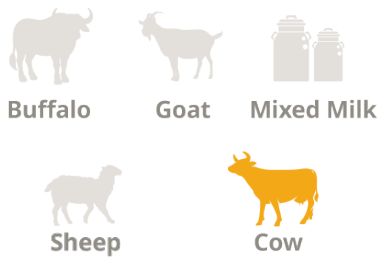
Characteristics

Characteristics

Region



Milk Origin



Appearance

Yellow-ochre rind. Tender, compact paste with few eyes, white tending towards straw-yellow in color.

Taste

balanced between sweet and spicy but never salty, with an aftertaste reminiscent of blue cheeses

Pairings

Full-bodied, aged red wines. Wildflower honey. Spicy pear and quince mustard. Fava beans, peas, and fresh figs. Homemade bread.

Technical specifications

- **Milk:** thermized cow's milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** variable
- **Production:** June-October
- **Fat:** 33% MGSS, 5% Mgss
- **Weight:** 5 / 7 kg
- **Diametro:** height 10/12 cm, diameter 28/30 cm
- **Producers:** artisanal cheesemakers of Sicily
- **Whole Cheese Code:** 28 00012
- **Cutted Cheese Code:** 28 00013