Luigi Guffanti 1876
Allevatore di Formaggi

# Toma San Sebastiano



## Description

Toma San Sebastiano is a fine mountain cheese made with whole raw milk, exclusively from red spotted cattle from the Aosta Valley. The animals, in compliance with the Guffanti Protocol, graze freely and—when indoors—feed native hay. With a delicate flavor and elastic texture, it is aged for a minimum of 8 months. The cheese's name comes from the saint to whom the church built near the pastures is dedicated. The cheese is raised in the Guffanti cellars in Arona and is always available. [guffanti_pdf_button]

## Characteristics

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### Region



Valle d'Aosta

### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

**Appearance**

High-sided cheese with a straw-yellow interior

Flavor

Delicate flavor with increasingly pronounced notes as it ages.

Pairings

Red wines, rye bread, chestnut honey

## Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** semi-hard
- **Salting:** dry
- **Seasoning:** over 8 months
- **Production:** all year round
- **Fat:** 37.5% Mgss
- **Weight:** 3.5 kg
- **Diametro:** Diameter 20 cm, height 9 cm
- **Producers:** Cheesemakers and breeders of the Aosta Valley
- **Whole Cheese Code:** 1006556
- **Cutted Cheese Code:** 1006557