LATOMA



Description

In the tradition of great Northern Italian table cheeses, LATOMA is made with pasteurized cow's milk from Piedmont and aged in our caves for at least 45 days, ensuring a drying process that preserves its soft texture. Its soft paste and milky notes make it ideal as an everyday cheese, perfect for the table or as a snack. [guffanti_pdf_button]

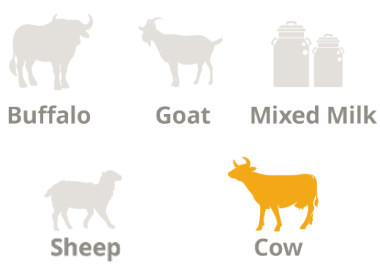
Characteristics

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Region



Milk Origin



Appearance

Soft-textured paste with occasional small eyes.
White color with yellow nuances. Medium-consistency, very light straw-yellow paste.

Taste

Delicate and milky.

Pairings

Red wines. Amber beers. Fresh fruit. Pumpkin mostarda. Black rye bread, polenta.

Technical specifications

- **Milk:** pasteurized cow's milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum 45 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 2.5 kg approx
- **Dimensions:** diameter approx. 21 cm, height approx. 8 cm
- **Producers:** Cheesemakers from the Cuneo area
- **Whole Cheese Code:** 770NS10