Allevatore di Formaggi

Toma del Ticcio alpe Vallezoo



Source

- Piemonte

Type of milk

- Cow

Also in Valsesia, as in Ossola Valley, it exists and resists the tradition of transhumance and of alpine pasture.

The shepherd-cheesemaker climbs mountains with his cattle reaching 2250 mt altitude, moving from pasture to pasture looking for the richest and most nourishing herbs.

The result is a cheese with a typical structure with in evidence an herbaceous and intense perfume.

It is also produced the version “di casa” (during winter), respecting the availability of the milk.

Organoleptic characteristics

Aspect and texture: Intense yellow paste, with non uniform and widespread holes.
Taste: Very intense, with traces of alpine herbs
Serving suggestions: Full bodied red wines. Aromatic honey. Black rey bread.

Technical characteristics

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Milk: Cow, raw, fullfat
Production method: Artisanal
Paste: Cooked
Salting: Brine
Ripening: Minimum 60 days.
Production period: July - August
Fats: 43% Mgss
Weight: 2,5 kg
Dimensions: D. 22-25 cm, h. 5-7 cm
Producers: Cheesemaker from Valsesia (north of Piedmont)
Whole cheese code: 7700100
Cutted cheese code: 7700102

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