

Toma Val di Lanzo

Source

- Piemonte

Type of milk

- Cow



A variety of the typical Toma from the Val di Lanzo just above Turin. It is particularly suited to a lengthy ripening period.

Organoleptic characteristics

Aspect and texture: compact, more or less intense yellow paste according to the length of ripening, with a scattering of holes

Taste: intense with traces of grasses or hay and stable

Serving suggestions: Red wines. Fresh fruit (Passacrassana pears). Aromatic honey. Marrow chutney. Black rye bread and polenta

Technical characteristics

Milk: full fat, raw, cow's milk

Production method: artisan, alpine pasture

Paste: cooked, pressed

Salting: dry

Ripening: at least 90 days

Production period: throughout the year (summer alpine pasture)

Fats: 45 % F-Dm

Weight: 4-5 kg

Dimensions: 30-35 cm diameter, h. 8-10 cm

Producers: dairies from the Val di Lanzo

Whole cheese code: n.d.

Cutted cheese code: n.d.