

# Toma alpeggio di Roberto

## Source

- Piemonte

## Type of milk

- Cow



We are in Val Vigezzo. From Malesco, take the road to Val Loana at an altitude of about 1,200 metres. You will find a hollow, wide and well sheltered from the winds for grazing animals. In this place, during the summer months (June, July, August and sometimes September), the classic GRASSO D'ALPE is produced.

The characteristics of this cheese are determined by the particularity and specificity of the polyphitic pastures where the Alpine Brown cow chooses from day to day the grass to graze.

A limited production of a few hundred wheels per year.

## Organoleptic characteristics

**Aspect and texture:** compact, intense yellow paste with small or larger elongated holes

**Taste:** very intense, flavourful with traces of alpine herbs and stable

**Serving suggestions:** full bodied, red wines. Aromatic honey. Fresh fruit (Passacrassana pears). Black rye bread and polenta

## Technical characteristics

**Milk:** full fat, raw, cow's milk



Allevatore di Formaggi

**Production method:** alpine pasture

**Paste:** cooked, pressed

**Salting:** dry and in brine

**Ripening:** at least 60 days

**Production period:** summer

**Fats:** 45 % F-Dm

**Weight:** 5-7 kg

**Dimensions:** 30-40 cm diameter, h.10-15 cm

**Producers:** alpine pasture dairies in the high Ossola Valley

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.