

# Formaggio d'Antigorio al Prunent



## Source

- Piemonte

## Type of milk

- Cow

It is a classic “home” toma, ie from the valley floor, produced by a dairy in Val d'Ossola. The cheese is covered with “Prunent” pomace (a native variety of Nebbiolo vine). This mode allows the cheese to absorb the aroma of the wine, without however coloring the paste but only the noble rind. It is a recent process, which however combines two products with centuries of history behind them, the toma and the “Prunent”, which is also the name of the main wine that is produced in Ossola. The cheese begins its maturation process at 3-4 months, to reach more important maturation levels, well beyond 12 months. For the optimal refinement of the Antigorio al Prunent cheese, Luigi Guffanti at the end of the nineties recovered, in the small mountain town of Oira, not far from Domodossola, a seventeenth-century cellar attached to the local dairy.

## Organoleptic characteristics

**Aspect and texture:** compact, intense yellow paste with pinholes, a dark, purple rind which tends to become paler as it ripens

**Taste:** intense and piquant with traces of fruit and wine

**Serving suggestions:** full bodied, red, aromatic wines . Recioto gelatine. Hot, marrow chutney. Black rye bread and polenta

## Technical characteristics

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



Allevatore di Formaggi

**Production method:** artisan and industrial

**Paste:** cooked, pressed

**Salting:** dry and in brine

**Ripening:** at least 60 days

**Production period:** autumn-winter

**Fats:** 45% F-Dm

**Weight:** 5-7 kg

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

**Producers:** dairies from the Ossola area

**Whole cheese code:** 7500098

**Cutted cheese code:** 7500099