

Maccagno stagionato



Source

- Piemonte

Type of milk

- Cow

Toma from the pastures around Oropa, a mountain community famous for its sanctuary. Between June and September it is also produced in alpine pasture huts. Amongst the numerous 'Tomas' of the area (like Maccagno Toma) it stands out because made exclusively with raw milk from Brown Alpine cattle.

Organoleptic characteristics

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

Taste: intense and sweet with traces of grass and hay with suggestions of stable

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

Technical characteristics

Milk: full fat, raw, cow's milk

Production method: artisan, alpine pastures

Paste: cooked, pressed

Salting: dry

Ripening: at least 20 days

Production period: throughout the year (summer alpine pastures)

Fats: 45 % F-Dm

Weight: 3-4 kg



Allevatore di Formaggi

Dimensions: 15-25 cm diameter, h. 8-10 cm

Producers: dairies from the Biella area

Whole cheese code: n.d.

Cutted cheese code: n.d.