

# 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 they 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.