

Toma Valle

Source

- Piemonte

Type of milk

- Cow



By using the 100% piemont milk and the knowledge of the farmer from Torino area we obtain a tasty sweet and fresh toma.

Organoleptic characteristics

Aspect and texture: yellow paste with fine and regular holes

Taste: decide and intense taste

Serving suggestions: medium-bodied white wines. Fresh fruit s, black rye bread

Technical characteristics

Milk: full fat pasteurized cow milk

Production method: artisanal

Paste: cooked, pressed

Salting: in brine

Ripening: 30/40 days

Production period: all over the year

Fats: fdm 40%

Weight: about 6 kg

Dimensions: diameter 30 cm, h. 6 cm

Producers: farmer of Torino area

Whole cheese code: 77 OTG03

Cutted cheese code: 77 OTG04