

Tomacotta



Source

- Lombardia

Type of milk

- Cow

Matured cheese on the hills in the province of Como, on the Swiss border, with cooked pasta, obtained from the processing of bio cow's milk milked on the farm and processed raw.

Organoleptic characteristics

Aspect and texture: medium-sized cylindrical shape, dark, smooth and regular rind with compact straw-yellow paste

Taste: intense and decisive flavor with herbaceous notes.

Serving suggestions: full-bodied red wines, black bread and chestnut honey

Technical characteristics

Milk: raw cow's milk

Production method: artisan

Paste: cooked

Salting: Dry

Ripening: from 30 days

Production period: all the year

Fats: 36% M.G.S.S.

Weight: 2.5 kg

Dimensions: diameter 19 cm bit 9 cm

Producers: Cheesemaker and Breeder of the Como hills

Whole cheese code: 1103080