

# Toma Alpeggio Forcoletta

## Source

- Piemonte

## Type of milk

- Cow



The history of the exploitation of the mountain pastures in the Ossola Valley has been documented since before the year 1000. The Ossola mountain offers, even at high altitudes, wide expanses and well sheltered from the winds for grazing animals, and from these characteristics the local mountaineers over the centuries have been able to draw cheeses of great value. Among the many Ossola mountain pastures that stand out for the richness of the herbs and the spontaneity of the meadows, there is certainly Punta Forcoletta (1,785 m). Limited productions, processed in the summer months starting with the first herbs until the end of the summer.

Free grazing animals, spontaneous growth meadows and the use of traditional tools: the Guffanti Protocol, in short!



Allevatore di Formaggi

### Organoleptic characteristics

**Aspect and texture:** intense straw-colored paste, compact, with holes of varying sizes

**Taste:** intense, tasty, with notes of alpine and stable herbs

**Serving suggestions:** Full-bodied red wines. Aromatic honey. Fresh fruit (Passacrassana pear). Black rye bread, polenta

### Technical characteristics

**Milk:** cow's milk, whole, raw

**Production method:** artisanal, in pasture

**Paste:** cooked and pressed

**Salting:** dry

**Ripening:** 30 days minimum

**Production period:** Summer production

**Fats:** 45% MGSS

**Weight:** 4 - 5 kg's about

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

**Producers:** Farmers in Val Vigezzo (Piedmont)

**Whole cheese code:** 7500119

**Cutted cheese code:** 7500123