

Toma San Sebastiano

Source

- Valle d'Aosta

Type of milk

- Cow



Toma San Sebastiano is a great mountain cheese made from whole RAW milk, derived exclusively from the spotted red cattle of the Aosta Valley.

The animals, in compliance with the Guffanti Protocol, graze freely and – when in the cowshed – are fed with native hay.

It has a delicate flavour and elastic consistency, with a minimum maturation of 8 months.

The name of the cheese comes from the Saint to whom the church built near the pastures is dedicated.

The cheese is raised in the Guffanti cellars in Arona and is always available.



Allevatore di Formaggi

Organoleptic characteristics

Aspect and texture: Cheese with high sides, with a straw yellow color

Taste: delicate flavor with more and more decisive notes as the ripening progresses

Serving suggestions: Red wines, rye bread, chestnut honey

Technical characteristics

Milk: Cow's milk, RAW, whole

Production method: artisanal

Paste: semi-hard

Salting: dry

Ripening: 8 months minimum

Production period: all over the year

Fats: 37.5% mgss

Weight: about 3 - 3,5 kg

Dimensions: h 9 cm d 20cm

Producers: producers and breeders of Valle d'Aosta

Whole cheese code: 1006556

Cutted cheese code: 1006557