

Toma di Claudio

Source

- Valle d'Aosta

Type of milk

- Cow



Toma di Claudio is produced with milk from pastures in Aosta Valley located at over 2000 meters above sea level.

Toma di Claudio is a cheese made at high altitude with direct fire. Our wheels were produced with only the milk of the month of August from animals that have grazed exclusively on grass, therefore without integrating the diet of the cows in any way.

The aim is to demonstrate that with ancient production techniques, adapted to the needs of modern pasture management, it is possible to obtain a product of specific as well as very high quality.

Organoleptic characteristics

Aspect and texture: compact and thin rind, light to dark brown in color.



Allevatore di Formaggi

inedible rind

Taste: typical flavor of an intense alpine cheese already in the first months

Serving suggestions: Full-bodied red wines. Aromatic honey. Fresh fruit (apples and pears). Black rye bread, polenta

Technical characteristics

Milk: whole raw cow's milk from mountain pastures, salt, indigenous enzymes, rennet

Production method: artisanal

Paste: elastic, buttery

Salting: dry

Ripening: 90 days minimum

Production period: Month of August

Fats: 33,9% Mgss

Weight: 4-5 kg about

Dimensions: diameter 30 cm, h. cm 5 about

Producers: farmers from Valle d'Aosta

Whole cheese code: 1006560

Cutted cheese code: 1006561