

Toma allevata in Miniera



Source

- Lombardia

Type of milk

- Cow

TOMA ALLEVATA IN MINIERA is a raw cow's milk cheese from Valtrompia, with raw paste produced with grafted milk and therefore without added ferment from the milk of animals, in season, grazing. Small in size, semi-matured in an old mine (from which it takes its name) and grows in Guffanti cellars where the rind is cured with the use of small doses of linseed oil (in the Valtrompia fashion, hence the amber hue of the rind with its elasticity typical of that treatment).

The respect for the name given by the producer is also a tribute to the beginning of Luigi Guffanti's career, who began maturing precisely in a disused silver mine.

Organoleptic characteristics

Aspect and texture: White paste, soft and elastic when fresh, compact when ripening more advanced, sometimes with medium eyes

Taste: sweet, fresh milk more fragrant because of its seasoning



Allevatore di Formaggi

Serving suggestions: Red wines, chestnut honey, rye bread

Technical characteristics

Milk: Whole/partially skimmed cow's milk

Production method: Artisan

Paste: Soft pasta

Salting: dry manual

Ripening: minimum 8 months

Production period: May - June

Fats: 32% Mgss

Weight: 2-4 kgs

Dimensions: Diameter 25-35 cm

Producers: Trompia Valley Cheesemakers

Whole cheese code: 1002315

Cutted cheese code: 1002316