









Code: VAL-30957

Raw material:

Whole raw cow's milk

Shape & Texture:

The rind is thin and its color is dark brown. The paste is golden to dark yellow. The paste is coarse grainy and compact

Taste:

The taste is spicy, long, strong and milky. The aftertaste is spicy with long hints of the animal and the nature

Curiosity:

Tuma Persa is a rare cheese, typical of Monti Sicani, an area very rich and fertile of an altitude of about 700 meters. In that place the visitors can very easily realize a deep respect to the environment, the nature and animals. In that place the art of producing cheese is even today a family tradition, handed from one generation to the other

Region:

Sicily, Italy

Ageing:

Long-matured (more than 6 months)

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