Cheese Room

TOMA PIEMONTESE DOP



Code: VAL-31052

Raw material:

Cow's milk pasteurised coming from Piedmont

Shape & Texture:

The rind is smooth and elastic, brown to reddish colour. The paste is white, compact and elastic, sometimes creamy, with small eyes

Taste:

The taste is sweet, with a delicate milky aroma, and becomes stronger more woody notes when the cheese matures

How to enjoy:

Use grated in Bruss or Pastasciutta or melted in many recipes. Team it with a dry Magnus Langhe Chardonnay or a loght and dry sparkling red Barbera del Monferrato.

Region:

Piedmont, Italy

Type of milk:

Cow's milk

Half-matured (1-6 months)

Certificated

PDO

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