

TUMA PERSA DI PASCOLO



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| CODE | 30957 |
| COUNTRY OF ORIGIN | Italy, Sicily |
| TYPE OF MILK | Cow's milk |
| WEIGHT | 7 kg approx |

Ancient Sicilian cheese rediscovered thanks to the passion of Salvatore

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| DESCRIPTION | Low pasteurized cow's milk |
| APPEARANCE | The rind is thin and its color is dark brown; the paste is golden to dark yellow; the texture is coarse grainy and compact |
| TASTE | The taste is spicy, long and intense; the aftertaste is piccante with long hints of animal and nature |
| MATURING | At least 8 months |
| PRODUCER | Caseificio Passalacqua - Castronovo di Sicilia (PA) - Sicily |
| OUR SELECTION | Tuma Persa is a rare cheese, typical of Monti Sicani, an area very rich and fertile of an altitude of about 700 meters. It takes the name from the maturing process: the cheese is abandoned 8-10 days, then washed and abandoned again for 8-10 more days before being brushed, washed and salted. The final process is called 'curatina': the wheels are cured with olive oil and milled black pepper, then seasoned for 3 to 8 months |
| CURIOSITY | Tuma Persa is a registered trademark product of Caseificio Passalacqua |
| SUGGESTIONS | Delicious in combination with honey |