

TUMA PERSA DI PASCOLO



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

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