

## TOMA PIEMONTESE DOP



CODE	30400
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COUNTRY OF ORIGIN	Italy, Piedmont
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TYPE OF MILK	Raw Cow's milk
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WEIGHT	3 kg approx
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Ancient Piedmont cheese made with raw cow's milk

DESCRIPTION	Raw cow's milk coming from Bruna cow's breed reared in the farm
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APPEARANCE	The dough is light yellow coloured, compact, elastic with little and well distributed eyes
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TASTE	In the mouth spreads its milky and buttery notes
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PRODUCER	Tino Paiolo - Monterosso Grana (CN) - Piedmont
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OUR SELECTION	Tino Paiolo cheeses are produced in Monterosso Grana, an uncontaminated valley with an ancient chees tradition that date back to XIX century. We find this long tradition in all the cheeses of the dairy.
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CURIOSITY	The product reaches its optimum ripeness after about 60 days of refinement
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SUGGESTIONS	Table cheese or to enrich first courses
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