

## TOMA PIEMONTESE DOP



CODE	30400
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Raw Cow's milk
WEIGHT	3 kg approx

Ancient Piedmont cheese made with raw cow's milk

DESCRIPTION	Raw cow's milk coming from Bruna cow's breed reared in the farm
APPEARANCE	The dough is light yellow coloured, compact, elastic with little and well distributed eyes
TASTE	In the mouth spreads its milky and buttery notes
PRODUCER	Tino Paiolo - Monterosso Grana (CN) - Piedmont
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.
CURIOSITY	The product reaches its optimum ripeness after about 60 days of refinement
SUGGESTIONS	Table cheese or to enrich first courses