

FORMAGGIO TOMA DA POLENTA



CODE	31278
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Cow's milk
WEIGHT	4,5 kg approx

Soft cheese obtained from long maturation

DESCRIPTION	Long-matured soft cheese made from pasteurised whole cow's milk
APPEARANCE	A soft and dark paste with small holes regularly distributed, white colour with straw coloured shades
TASTE	Sweet and delicate; it reminds washed rind mountain cheeses thanks the presence of cellar notes and flavours of cooked butter, fermented milk and pasture
MATURING	At least 60 days
PRODUCER	Caseificio Rosso - Pollone (BI) - Piedmont
OUR SELECTION	In Sordevolo, a small town in the Biella province, Rosa Pidello Rosso started the production, aging and trade of local cheeses in 1894. Today Enrico and Riccardo, fourth generation at work, still carry on Rosa's mission with passion. The cheeses produced by the dairy are the expression of a controlled supply chain that guarantees the quality and identity of the cheeses
CURIOSITY	Everything starts from fresh milk collected daily from 22 small farms located in the Biella area. The farms are selected by Caseificio Rosso for the traditional breeding style, the dedication to animals and the care in the feeding
SUGGESTIONS	Table cheese, perfect to combine with polenta or also for an alternative raclette