

## FORMAGGIO TOMA DA POLENTA



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

Soft cheese obtained from long maturation

<b>DESCRIPTION</b>	Long-matured soft cheese made from pasteurised whole cow's milk
<b>APPEARANCE</b>	A soft and dark paste with small holes regularly distributed, white colour with straw coloured shades
<b>TASTE</b>	Sweet and delicate; it reminds washed rind mountain cheeses thanks the presence of cellar notes and flavours of cooked butter, fermented milk and pasture
<b>MATURING</b>	At least 60 days
<b>PRODUCER</b>	Caseificio Rosso - Pollone (BI) - Piedmont
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	Table cheese, perfect to combine with polenta or also for an alternative raclette