

TOMA DOP



CASEIFICIO RABBIA

Piedmont, Italy



SENSORY PROFILE

This cheese is versatile and easy, not overly complex, but deceptively simple – it is the perfect snack that always leaves you reaching for more. A beautiful, natural, bloomed rind adorns this cheese and gives way to a pliant and elastic paste that is perfect for melting and munching! The flavors are simple, but evocative of the high-quality milk that goes into each cheese: warm, milky notes that finish with the perfect hint of white button mushroom and sea salt.

Ingredients: Raw cow's milk, sea salt, animal rennet.

TRADITION

Caseificio Rabbia is dedicated to preserving the local traditional cheeses that are integral ingredients in the Piedmontese cuisine. They are located in Raffia near Cuneo - at the foothills of the Alps where they also have a special maturation cave that provides the perfect environment to capture the unique microbial character of the region. These flora in turn, populate on the cheese's natural rinds, and ultimately aid in cultivating the resulting flavors in the finished cheese. These understated flavors are expressive of the native environment and lend a depth and unique character to this otherwise deceptively subtle class of cheeses.

Currently in their 5th generation, the Rabbia family is dedicated to producing raw milk cheese, made from local herds within 1 kilometer of their facility. The resulting tomas are soothing, subtle and extremely snackable. So utterly authentic, they stand up on their own as table cheese for simply eating as is- for breakfast, aperitivo, or anytime.

ITEM NO	FR0500
SIZE	2.5 kg
PACK	2
WEIGHT	2.5 kg
AGED	60 days



REVISED 12/09/2024