

TOMA FONTANACERVO

"LA GRANDA"



CASCINA FONTANACERVO

Piedmont, Italy



2015-2020, Slow Food Masters of Taste Award

AGED	60 days
ITEM NO	FC0500
CASE	1 x 7 kg wheel
WEIGHT	15 lb

SENSORY PROFILE

Toma Fontanacervo "La Granda" is made for all cheese lovers. Toma is a popular semi-firm washed-rind cheese made in northern Italy. "La Granda" is named after the traditional province of Cuneo. Aged for 60 days, this cheese has an ivory-white paste and is mild, buttery, and fragrant with a great balance of sweet and salty. Its earthy character is reminiscent of clean mountain grasses. La Granda is truly a versatile cheese, and can be served as an aperitivo, after dinner, or melted in any dish, like risotto! Also pairs well with red wine.

Ingredients: Pasteurized cow's milk, calf rennet, cultures, and salt.

TRADITION

Fontanacervo is a family-owned and operated farmstead near Turin in Piedmont, headed by Giovanni Crivello, a long-time cheesemaker of over 30 years. They grow the feed, raise the cows, and make the cheese all on their own property. Fontanacervo also prides themselves on being sustainably-minded as they cycle waste into fertilizer, grow local grasses and grains and keep their herd density low. They have received the Slow Food Masters of Taste award for six years in a row.



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REVISED 10/15/2023