

TOMA FONTANACERVO



CASCINA FONTANACERVO

Piedmont, Italy



2015-2020, Slow Food Masters of Taste Award

AGED	4 to 6 months
ITEM NO	FC0100
CASE	2 x 2 kg wheels
CASE WEIGHT	10 lb

SENSORY PROFILE

Toma Fontanacervo is made for all cheese lovers. Toma is a popular semi-firm washed-rind cheese made in northern Italy. Fontanacervo's Toma is inspired by Robiola d'Alba, and improves with time, just like some wines. Aged for 4-6 months, this cheese is mild, buttery, and fragrant with an intense floral aroma, a strong character reminiscent of clean mountain grasses, and an ivory-white paste. Juniper and thyme stand out as strong notes. It is best served as an aperitivo, or melted in any dish, like risotto! Also pairs well with red wine.

Ingredients: Pasteurized cow's milk, thistle 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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