

Cod.: 10031

"Tuma Cuneo" - Raw cow's milk cheese De'Magi

In homage to that beautiful area that is the Langhe, so rich in cheeses and fine wines and prepared with care, we decided to call this cheese Tùma Cuneo, a cheese that tells the story of a territory, strictly made from raw milk.

It is not a PDO, it is not a product with a noble name, nor is it known, but it has a sweet and delicate character full of aromas and scents that reflect the land in which it is born. The rough crust, like the hands of the farmer who works the land, with signs of time. Just as the natural mould it carries on its surface is the sign of natural ageing, as it was 100 years ago, without the aid of any treatment other than loving care and brushing of the excess mould, as if to avoid altering its rural character.

The paste is not always the same, the eyes more or less present, the crust sometimes cracked, a different artisan cheese every month, every week, every day ... that is nice even just to observe, let alone taste. It is not a cheese that you eat in a hurry, you must listen patiently to his story as the wise old farmer does with the child.

The crust is NOT edible, so it cannot be eaten.

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Catego	Cheese Selection	Unità di misura / Unit of measurement / Unité de mesure: Kilo
	The mature	Tipo di confezione / Package Type / Type d'emballage: Shape wrapped with parchment paper
Туре о		Peso per confezione / Weight per piece / Poids par pièce:
	Cow	8 kg approx.
Milk tre	eatment	Confezioni per collo / Pieces per box / Pièces par colis: 1 shape
Availal	Raw milk bility	Conservazione / Storage conditions / Conservation: Refrigerate from +4°C to +8°C
	Not available	Mezzo di trasporto / Transportation / Transport: Refrigerated from +4°C to +8°C
Rennet		
	Animal	Durata del prodotto / Product life in sealed package / Dureé du produit emballé:
Edible crust		45 days
	Not edible	Ordine minimo / Minimum order quantity / Commande minimum: 1 shape