Fresh Cow Cheeses

BOCCONCINO DEL PIEMONTE 65g x 2 pc (130g) cow milk

Traditional spreadable cheese from the Piedmontese valleys. It is milk-white in color and has a tender, almost creamy consistency, making it excellent for spreading.

Conservazione: 0° e +4 ° C *Shelf-life:* 35 days from the shipment

Sales Unit: 1 pc Fixed Weight (2 Pc X 65 G) *Code:* F026BOC2 *Box:* 10 pc

Aging: 0 gg

Fresh Cow Cheeses

TOMINO 100g cow milk

Tomino is fresh, sweet and slightly tangy. It has a milk-white color with a distinctive soft texture, perfect to enjoy with a drizzle of extra virgin olive oil.

Conservation: 0° e +4 ° C *Shelf-life:* 35 days from the shipment

Sales Unit: 1 pc Fixed Weight (1 Pc X 100 G) *Code:* F026TOMINO *Box:* 9 pc

Aging: 0 gg

Fresh Cow Cheeses

ROTOLO 130g cow milk

Rotolo is a traditional Piedmontese cheese, fresh, sweet and slightly acidic, with an intense and pleasant flavor that strikes a balance of taste and milk aroma.

Conservation: 0° e +4 ° C *Shelf-life:* 35 days from the shipment

Sales Unit: 1 pc Fixed Weight (1 Pc X 130 G) *Code:* F026ROTOLO *Box* 10 pc

Aging: 0 gg

Fresh Cow Cheeses

ROBIOLA 180g cow milk

The classic spreadable robiola made from cow milk. It is milk-white in color and has a tender, almost creamy consistency, ideal for making spreads and fillings.

Conservation: 0° e +4 ° C *Shelf-life:* 35 days from the shipment

Sales Unit: 1 pc Fixed Weight (1 Pc X 180 G) *Code:* F026ROBIOLA *Box* 6 pc

Aging: 0 gg

Fresh Cow Cheeses

ROBIOLA 280g cow milk

The classic spreadable robiola made from cow milk. With its tender and creamy consistency, it's excellent for spreading on fresh bread.

Code: 026ROBIOLA280

Code: 026ROB6280

Conservation: 0° e +4 ° C *Shelf-life:* 35 days from the shipment

Sales Unit: 1 pc Variable Weight (1 Pc X 280 G) *Code:* 026ROBIOLA280 *Box* 6 pc

Sales Unit: 1 pack. Variable Weight (6 Pc X 280 G) *Code:* 026ROB6280 *Box* 2 pack

Aging: 0 gg

Fresh Cow Cheeses

BOCCONCINO CARTONCINO 4 pc (250g) cow milk

Perfect package for those who want to savor fresh morsels in 4 sweet pairings in a single package: pistachio, hazelnut, cranberry and raisin.

Conservation: 0° e +4 ° C *Shelf-life:* 35 days from the shipment

Featuring: raisins, cranberries, pistachios and hazelnuts

Sales Unit: 1 pack. x 250 gr Fixed Weight (4 Pc X 65 G) *Code:* F644CART4 *Box* 6 pc

Aging: 0 gg

Fresh Cow Cheeses

TOMINO AROMI 100g cow milk

Fresh Tomino cheese in savory pairings such as: bell pepper, basil and pine nuts, parsley and garlic, pink peppercorns.

Code: F643PEPERINO
Featuring : Peperino mix

Code: F643BASILICO
Featuring : Basil and pine nuts

Code: F643PREZZEMOLO
Featuring : Parsley and garlic

Code: F643PEPEROSA
Featuring : Pink pepper

Conservation: 0° e +4 ° C *Shelf-life:* 35 days from the shipment
Sales Unit: 1 PC Fixed Weight (1 Pc X 0.100 KG)
Package: 9 pcs

Fresh Cow Cheeses

TOMINO FRUTTA 100g cow milk

Fresh Tomino cheese paired with sweet pairing such as: berries, peach, blueberry, strawberry.

Code: F643FBOSCO
Featuring : Forest berries

Code: F643PEACH
Featuring : peach fruit

Code: F643MIRTILLO
Featuring : Blueberry

Code: F643STRAWBERRY
Featuring : Strawberry

Conservation: 0° e +4 ° C *Shelf-life:* 35 days from the shipment
Sales Unit: 1 PC Fixed Weight (1 Pc X 0.100 KG) Package: 9 pcs

Fresh Cow Cheeses

ROTOLO AROMI 130g cow milk

Fresh roll in sweet combinations such as: pistachio, hazelnut, cranberry, raisin, and harlequin. A cheese that reinvents itself at every moment of the day. Energetic and tasty breakfast, refined and original aperitif, light and nutritious main course.

Code: F641PISTACCHIO
Featuring: Pistachio pieces/granules

Code: F641NOCCIOLA
Featuring: Hazelnut granules

Code: F641MIRTILLO
Featuring: Cranberry

Code: F641UVETTA
Featuring: Raisins

Code: F641ARLECCHINO
Featuring: Arlecchino mix

Shelf-life: 35 days from the shipment *Conservation:* 0° e +4 ° C *Sales Unit: 1 PC Fixed Weight (1 Pc X 130 G) Package: 10 pcs*

BOCCONCINO PESCA E MIRTILLO 130g (65gx2pz) cow milk

Fresh cheese enriched with peach and blueberry, intense and pleasant flavors on the palate, perfect for breakfast, aperitif, main course, or sweet pairings.

Conservation: 0° e +4 ° C *Shelf-life:* 35 days from the shipment

Featuring: peach and blueberry

Sales Unit: 1 pz Fixed Weight (1 Pz X 180 G) *Codice:* F644FRUTTA *Package: 10 pcs*

Aging: 0 gg

Fresh Cow Cheeses

BOCCONCINO AROMI 65gx2pz (130g) cow milk

Perfect packaging for those who want to savor the fresh morsel in suitable pairings: pistachio-hazelnut, blueberry-raisin, oregano-chives.

Code: F644PISNOC
Featuring : Pistachio and hazelnut grains/granules

Code: F644MIRUV
Featuring : Cranberry and raisins

Code: F644ERBE
Featuring : Oregano and chives

Conservation: 0° e +4 ° C *Shelf-life:* 35 days from the shipment

Sales Unit: 1 pack x 130 g Fixed Weight (2 Pcs X 65 G) Package: 10 pcs

Aging: 0 gg

Fresh Cow Cheeses

APERIMONTE 20gx4pz (80g) cow milk

Packaging suitable for aperitifs. Chives, hazelnut, mixed peppercorns and pistachio, excellent pairings with fresh cheese.

Conservation: 0° e +4 ° C *Shelf-life:* 35 days from the shipment

Featuring : chives, mixed peppercorns, pistachio, hazelnut

Sales Unit: 1 pack x 80 gr Fixed Weight (4 Pieces x 20 G) Code: FTV6204AROMI Package: 10 pcs

Aging: 0 gg

ROBIOLA D'ALBA cow milk

Robiola d'Alba al Naturale is a fresh cheese with a chalky texture, typical of the Alba area in the Cuneo province. It has a compact and uniform paste, with a sweet, slightly acidic taste.

Conservation: 0° e +4 ° C *Shelf-life:* 35 days from the shipment

Sales Unit: 1 pc Variable Weight (1 Pz X 250 G) *Code:* 546ALBA *Box:* 6 pc

Aging: 0 gg

BURRO CORA HAND-WRAPPED 130g
100% Italian centrifuged cream made from cow milk

Soft and spreadable butter with cream aromas, ideal for desserts, pastry, and high-quality culinary preparations.

Conservation: 0° e +4 ° C *Shelf-life:* 60 days from the shipment

Sales Unit: 1 conf. x 130 g Fixed Weight (1 Pz X 130 G) *Code:* F500BURRO130 *Box:* 10 pc

Aging: 0 gg

Fresh Cow Cheeses

RICOTTA cow milk

Fresh ricotta made from cow milk, creamy, sweet and delicate, with a soft and spreadable consistency, slightly grainy, uniform milk-white color.

Conservation: 0° e +4 ° C *Shelf-life:* 18 days from the shipment

Sales Unit: 1 pack. x 200 gr Variable Weight (1 Pz X 200 G) *Code:* 025RICV *Box:* 12 pc

Aging: 0 gg

STRACCHINO DI VACCA cow milk

Stracchino has an intense flavor of fresh milk, sweet and creamy.
The typical table cheese skillfully crafted.

Conservation: 0° e +4 ° C *Shelf-life:* 18 days from the shipment

Sales Unit: 1 pc Variable Weight (1 Pc X 250 G) *Code:* 080STRACCHINO *Box:* 10 pc

Aging: 0 gg