

**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

**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

**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

## 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

## 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

## 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



## 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

Fresh Cow Cheeses

**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

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

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

## 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

## BURRO CORA FASCIATO A MANO 130g

From 100% Italian centrifuged cream

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



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

*Sales Unit:* 1 pc Fix Weight (1 Pz X 130 G) *Code:* F500BURRO130 *Box:* 10 pcs

## 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

## 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

## MINI CAMEMBERT 30g x 4pz cow milk



Discover excellence for your aperitifs and gourmet charcuterie platter! Enveloping sweetness and creamy texture blend into a refined yet bold flavor. An extraordinary sensory experience that captivates with its perfect harmony of unforgettable fragrances and aromas. Excellent for cooking.



*Storage:* 0° to +4°C *Shelf-life:* 35 days from the shipment

*Sales Unit:* 1 pack x 120 g Fixed Weight (4 Pcs X 30 G) *Code:* 548MINI304 *Package:* 6 pcs

## APERITALY 30g x 4pz cow milk



Discover our sweet and creamy 30g cheese: smooth and versatile, perfect raw or cooked. Enjoy it plain or in refined varieties with vegetable charcoal, precious truffle, and aromatic wild garlic. A unique taste experience awaits you!



*Storage:* 0° to +4°C *Shelf-life:* 35 days from the shipment

*Featuring:* vegetable charcoal, wild garlic, stuffed with black truffle

*Sales Unit:* 1 pack x 120 g Fixed Weight (4 Pcs X 30 G) *Code:* 548MINIAR304 *Package:* 6 pcs

Fresh Cow Cheeses

## MINI CAMEMBERT 30g x 4pz IN CARBONE VEGETALE of cow milk



Discover the magic of our unique cheese: enveloping sweetness, creamy texture, and intense woodland aromas. Aged under vegetable charcoal for an unforgettable gourmet experience. Ideal for refined appetizers and exclusive tastings.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment*

*Featuring: vegetable charcoal*

*Sales Unit: 1 pack x 120 g Fixed Weight (4 Pcs X 30 G) Code: 548MINICA304 Package: 6 pcs*

Fresh Cow Cheeses

## MINI CAMEMBERT 30g x 4pz WITH WILD GARLIC cow milk



Delight your guests with our creamy cheese with a sweet flavor, enriched with wild garlic and notes of the earthy flavor. Absolute excellence for refined appetizers and unforgettable gourmet moments. Discover the perfection of authentic taste.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment*

*Featuring: wild garlic*

*Sales Unit: 1 pack x 120 g Fixed Weight (4 Pcs X 30 G) Code: 548MINIOR304 Package: 6 pcs*

Fresh Cow Cheeses

## MINI CAMEMBERT TARTUFATO 30g x 4pz WITH BLACK TRUFFLE cow milk



Our cheese with its sweet and creamy flavor melts delicately on the palate, enriched by the unmistakable aroma of black truffle. The skillful aging process develops intense fragrances that captivate the most refined palates. A unique and irresistible gastronomic experience.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment*

*Featuring: stuffed with black truffle*

*Sales Unit: 1 pack x 120 g Fixed Weight (4 Pcs X 30 G) Code: 548MINITAR304 Package: 6 pcs*