

## TRONCHETTO AL CARBONE goat milk

**CHARCOAL LOG CHEESE.** It is a moldy goat milk cheese that is increasingly appreciated for its intense, fruity, and persistent flavor. Tradition sees it covered with vegetable charcoal and spices to facilitate the ripening of the rind and to prevent the cheese from drying out, developing a maturation process from the outside in, until it becomes completely creamy.



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

*Sales Unit: 1 pc Fixed Weight: (1 Pc X 170 G) Code: F021TRCA Package: 14 pcs*

## TORTINO MIRTILLI E PISTACCHIO goat milk

**SMALL BLUEBERRY AND PISTACHIO CAKE.** Bloomy rind goat cheese, aged with crushed pistachios and cranberries. Creamy paste with sweet fruity aromas and intense notes of dried fruit.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: chopped pistachio and cranberries*

*Sales Unit: 1 pc Variable Weight (1 Pc X 230 G) Code: 10PISMIR Package: 9 pcs*

## TORTINO NOCCIOLA goat milk

**SMALL HAZELNUT CAKE.** Goat cheese wrapped and aged in toasted hazelnuts: creamy sweetness meets intense dried fruit aromas. A unique gourmet experience that captivates from the first taste.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: chopped and whole hazelnuts*

*Unit of Sale: 1 pc Variable Weight: (1 Pc X 230 G) Code: 10NOCNOC Package: 9 pcs*

### APE REGINA goat milk



**QUEEN BEE.** It is a bloomy rind cheese made from goat milk. It is aged in virgin beeswax, which gives it sweet honey aromas and intense natural scents of mountain flowers. The surface is decorated with rose buds and other flowers.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: beeswax  
Sales Unit: 1 pc Variable Weight (1 Pc X 230 G) Code: 045APEREGINA Package: 9 pcs*

### ROBIOLINA IN FOGLIA of goat milk



**ROBIOLINA IN FOGLIA.** A bloomy rind cheese made from goat milk. It is traditionally aged in forest leaves and vegetables, lending it sweet fruit fragrances and intense vegetal aromas.



*Code: 082ROSKG  
Featuring: cherry leaves*

*Code: 082FIKG  
Featuring : fig leaves*



*Code: 082CAKG  
Featuring : chestnut leaves*

*Code: 082INCKG  
Featuring : cabbage leaves*



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment  
Sales Unit: 1 pc Variable Weight (1 Pc X 230 G) Package: 9 pcs*

### MACCAGNETTO AL TIMO cow milk



**THYME MACCAGNETTO.** A sweet and creamy cheese, suitable for all palates. The fruity flavor of the paste is balanced with the woodland aroma of the bloomy rind, which enriched with thyme leaves acquires an intense fragrance.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: thyme leaves  
Unit of Sale: 1 pc Variable Weight (1 Pc X 250 G) Code: 546MACTI Package: 6 pcs*

**MADDALENA cow milk**

La Maddalena is a sweet and creamy cheese from the Langhe region. With a fruity taste, its bloomy rind is enriched with sage that has an intense aroma. The paste is melt-in-your-mouth, with the flavor of fresh milk.



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

*Sales Unit: 1 pc Variable Weight (1 Pc X 0.250 KG) Code: 546MAD Package: 6 pcs*

**CIABOT AI FIORI cow and sheep milk**

Ciabot ai Fiori is a creamy cheese with a delicate flavor of fresh milk. The bloomy rind, enriched with poppy petals and acacia flowers, releases intense floral aromas. Sweet and melting, it offers a unique harmony of flavors and aromas that captivates every palate.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: poppy and acacia flowers*

*Sales Unit: 1 pc Variable Weight (1 Pc X 270 G) Code: 547CIABOTF Package: 6 pcs*

**CACIUOLA FIORI E PETALI ROSA cow milk**

LA CACIUOLA DELLE LANGHE FLOWERS AND ROSE PETALS is a sweet and creamy cheese with a fruity flavor. The bloomy rind, enriched with cornflower, calendula, and dog rose, releases intense earthy flavor. Melting and harmonious, it delivers the authentic taste of fresh milk in an original and refined format.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: cornflower, calendula and rosehip flowers*

*Sales Unit: 1 pc 200 g variable weight Code: 050VACCAFIORI Package: 6 pcs*

## ROBIOLA PINETA cow milk



ROBIOLA PINETA is an aged stracchino cheese made from cow milk, refined with pine twigs for a fresh aroma and intense flavor. This cheese features a pinkish washed rind, creamy paste, and a sweet taste with savory notes reminiscent of mushrooms and truffle.



*Storage: 0° to +4°C Shelf-life: 60 days from the shipment Featuring: scented pine sprigs*

*Sales Unit: 1 pc 450 g variable weight Code: 250PIN Package: 6 pcs*

## CROSTA LAVATA SPEZIATA cow milk



Washed rind cow's milk cheese, soft and enveloping, wrapped in an aromatic rind rich in spices. On the palate it reveals a bold and deep character, with warm and spiced notes that blend harmoniously with the creaminess of the milk.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: mix of vegetables and spices, pink pepper, rosemary*

*Sales Unit: 1 pc 450 g variable weight Code: 250SPEZIATA Package: 6 pcs*

## CROSTA LAVATA AI FIORI cow milk



Washed rind cow's milk cheese with a soft and enveloping paste, adorned with cornflower and marigold petals. A refined combination of floral delicacy and the intensity of the cheese, for a surprising sensory experience.



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

*Sales Unit: 1 pc 450 g variable weight Code: 250FIORI Package: 6 pcs*

## CROSTA LAVATA ALLA CANNELLA cow milk



Washed rind cow's milk cheese with a soft and creamy paste, with an enveloping aroma of cinnamon that balances the typical pungent note and the intense and spiced flavour.



*Storage: 0° to +4°C Shelf-life: 60 days from the shipment Featuring: cinnamon*

*Sales Unit: 1 pc 450 g variable weight Code: 250CANNELLA Package: 6 pcs*

## GINEPRINO goat milk



GINEPRINO. Goat cheese with bloomy rind featuring a distinctive dome shape. Aged with juniper berries, chili pepper, and rosemary for an intense and uniquely aromatic flavor. Soft and creamy paste that melts delicately on the palate. An extraordinary tasting experience.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: juniper berries, chili pepper and rosemary*

*Sales unit: 1 piece of 600 g variable weight Code: 261GIN Package: 5 pieces*

## BIRRATA cow milk



La Birrata is a soft cheese with a sweet and delicate flavor that perfectly balances with the bitterness of hops and the sweetness of malt. Aged with beer spent grains and decorated with violet flowers for a unique and refined aroma.



*Storage: 0° to +4°C Shelf-life: 60 days from the shipment Featuring : beer paste and purple flowers on surface*

*Sales Unit: 1 pc 2kg variable weight Code: 291BIR Package: 1 pc*

**TESTUN IN VINACCIA** of cow milk

**TESTUN IN VINACCIA** is a compact-textured cheese aged in the moist grape pomace from grape pressing. The long aging process imparts complex aromas and intense fragrances, creating the characteristic purplish rind that makes it unique and prized.



*Storage: 0° to +4°C Shelf-life: 60 days from the shipment Featuring: red grape pomace*  
*Sales Unit: 1 pc Variable Weight (1 Pc X 2.500 KG) Code: 045TESTUN Package: 1 pc*

**NOCCIOPERA - CON MIELE E PERE** goat milk

**NOCCIOPERA WITH HONEY AND PEARS:** A sweet-flavored goat cheese with a bloomy rind and compact paste that melts, releasing aromas of hay and flowers. The aging process with hazelnuts and pears creates a refined combination of unique fruity flavors.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: toasted hazelnut pieces and pears*  
*Sales Unit: 1 pc variable weight (1 Pc X 2 KG) Code: 055ROBFRPERA Package: 1 pc*

**NOCCIOMIELE - CON MIELE E NOCCIOLE** goat milk

**NOCCIOMIELE WITH HONEY AND HAZELNUTS:** A goat cheese with bloomy rind featuring a sweet taste and creamy texture. Aromas of hay and flowers blend with toasted hazelnuts during the aging process, creating a refined and unique tasting experience with irresistible fruity flavors.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: toasted hazelnut and honey*  
*Sales Unit: 1 pc variable weight (1 Pc X 2 KG) Code: 055ROBNOCMIELE Package: 1 pc*

## ROBIOLONE FRUTTATO

### CON MIRTILLO E PISTACCHIO goat milk

**FRUITY ROBIOLONE WITH BLUEBERRY AND PISTACHIO:** square-shaped goat cheese aged with cranberries and chopped pistachios. Velvety white rind, soft and melting paste with a delicate goat flavor. Perfect harmony between fruity sweetness and woodland aromas.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: pistachio and cranberry pieces*

*Sales Unit: 1 pc 2 kg variable weight Code: 055ROBFRMI Package: 1 pc*

## ROBIOLONE FRUTTATO - CON ALBICOCHE E NOCCIOLE goat milk

**FRUITY ROBIOLONE WITH APRICOTS AND HAZELNUTS:** square goat cheese aged with apricots under gelatin and crushed hazelnuts. Velvety white rind, soft and melting paste with a delicate goat flavor that intensifies during aging, creating a perfect harmony of sweetness and aroma.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: chopped hazelnuts and apricots*

*Sales Unit: 1 pc 2 kg variable weight Code: 055ROBFRAL Package: 1 pc*

## BLU & NERO cow milk

**BLUE & BLACK.** Sweet blue cheese with vegetable charcoal surface for gentle aging. Mountain milk, soft and melt-in-your-mouth texture. Sweet, pleasant and delicate flavor that wins over the palate with its unique creaminess.



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

*Sales Unit: 1 pc of 240 g fixed weight Code: F200BLUNERO Package: 6 pcs*

**BLU & ROSSO cow milk**



**BLUE & RED.** Sweet and delicate blue cheese with surface colored by Bixa Orellana extract. Mountain milk enhances the flavor. Soft, compact and melting paste with a sweet and pleasant taste. A unique and refined taste experience.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: Bixa Orellana seed extract*

*Sales Unit: 1 pc of 250 g fixed weight Code: F200BLUROSS Package: 9 pcs*

**BLU DEL RE IN FOGLIE DI VITE cow milk**



**KING'S BLUE IN VINE LEAVES.** The sweet blue cheese aged in vine leaves acquires delicate aromas that evoke the fragrance of fresh grapes, enriching the cheese with natural sweet notes.



**BLU DEL RE 240g fixed weight**  
 Featuring: wrapped in vine leaves  
 Code: F200BR  
 Sales unit: 1 pc of 240 g  
 Package: 6 pcs

**BLU DEL RE 450g variable weight**  
 Intense and aromatic flavor  
 Featuring: wrapped in vine leaves  
 Code: 400BR  
 Sales unit: 1 pc of 450 g  
 Package: 6 pcs

*Storage: 0° to +4°C*

*Shelf-life: 45 days from the shipment*

**MINI BLU PERA & CLEMENTINA cow milk**



**MINI BLUE PEAR AND CLEMENTINE** is a sweet blue cheese weighing 300g, made with mountain milk and aged in vine leaves. Enriched with pear cubes and whole clementine, it combines the sweetness of fruit with blue cheese aromas. Soft and creamy texture, delicate and pleasant flavor for innovative pairings.

*Storage: 0° to +4°C Shelf-life: 45 days from the shipment*

*Featuring: wrapped in vine leaf with candied pear and clementine cubes*

*Sales Unit: 1 pc 300 g fixed weight Code: F200CLEMENTINA Package: 9 pcs*

## MINI BLU CILIEGIE & AMARENE cow milk



MINI BLUE CHERRIES & SOUR CHERRIES. The chocolate-covered cherries and sour cherries on the surface create a perfect balance between the sweetness of the fruit and the aromas of the blue veining. Soft and melting paste, with a delicate and pleasant flavor for discovering new gourmet pairings.

*Storage: 0° to +4°C Shelf-life: 45 days from the shipment*

*Featuring: wrapped in vine leaf with candied cherries and sour cherries covered in chocolate*

*Sales Unit: 1 pc 300 g fixed weight Code: F200CILIEGIA Package: 9 pcs*

## MINI BLU MIRTILLO cow milk, from the mountains



### MINI BLUEBERRY BLUE



MINI BLU MIRTILLO 300 fixed weight

Featuring: with cranberry

Code: F200BLUMIR

Sales unit: 1 pc of 300 g

Package: 6 pcs

MINI BLU MIRTILLO 450 V.W.

Featuring: with cranberry

Code: 400BLUMIR

Sales unit: 1 pc of 450 g

Package: 6 pcs

*Storage: 0°C to +4°C*

*Shelf-life: 45 days from the shipment*

## BLU UVETTA cow milk



BLUE RAISIN. A blue-veined cheese made from COW MILK with a unique character: the creaminess of cow milk pairs perfectly with the sweetness of raisins. The blue veins create an intense yet delicate flavor, while the raisins provide sweet and fragrant notes. Ideal for gourmet cheese boards and tastings, it pairs magnificently with fine wines for unforgettable convivial moments.



*Storage: 0° to +4°C Shelf-life: 45 days from the shipment*

*Featuring: wrapped in vine leaves with raisins*

*Sales Unit: 1 pc 1.6kg variable weight Code: 201UVETTA Package: 1 pc*

The Creations

### **CIOCCOBLU cow milk**



**CIOCCOBLU: An Explosion of Unique Flavors!** Discover the irresistible CIOCCOBLU: premium dark chocolate spread, granules and whole toasted hazelnuts that provide divine crunchiness. The intense blue cheese flavor blends masterfully with sweet toasted notes in an unforgettable sensory experience.



*Storage: 0° to +4°C Shelf-life: 45 days from the shipment*

*Sales Unit: 1 pc variable weight (1 Pc X 1.6 KG) Code: 1600CIOCCOBLU Package: 1 pc*

The Creations

### **BLU CILIEGIE E AMARENE 1,8 kg cow milk**



**Discover BLUE CHERRIES AND SOUR CHERRIES:** a 1.8kg blue cheese with cherries and sour cherries covered in chocolate. Aged in vine leaves, it offers a unique tasting experience where the sweetness of the fruit enhances the cheese's aromas. Soft texture and intense flavor for surprising pairings.



*Storage: 0° to +4°C Shelf-life: 45 days from the shipment*

*Featuring: wrapped in vine leaf with candied*

*Sales unit: 1 pc of 1.6 kg variable weight Code: 1600CILIEGIA Package: 1 pc*

The Creations

### **BLU PERA E CLEMENTINA 1,8 kg cow milk**



**BLU PEAR AND CLEMENTINE:** sweet blue cheese weighing 1.8kg with pear cubes and whole clementines. Aged in vine leaves, it combines the sweetness of the fruit with the intense aromas of blue veining. Soft and creamy texture for innovative and engaging pairings.



*Storage: 0° to +4°C Shelf-life: 45 days from the shipment*

*Featuring: wrapped in vine leaf with candied pear and clementine cubes*

*Sales unit: 1 pc of 1.6 kg variable weight Code: 1600CLEMENTINA Package: 1 pc*

The Creations

### *BLU MIRTILLO 1600 cow milk*

**BLUEBERRY BLUE 1600:** The Blue Cheese that Conquers the Senses! Discover the perfect balance between tradition and innovation. Premium cow milk meets selected cranberries for an explosion of intense sweetness and enveloping aromas. The delicate spiciness enhances every bite. Irresistible!



*Storage: 0° to +4°C Shelf-life: 60 days from the shipment*

*Featuring: with chopped dried blueberry and cranberry*

*Sales unit: 1 pc of 1.6 kg variable weight Code: 1600BLUMIR Package: 1 pc*

The Creations

### *BLU MIELE E NOCCIOLE cow milk*

**BLUE HONEY AND HAZELNUTS.** Discover the unique intensity of this precious blue cheese: the bold character of the blue veins masterfully blends with the sweet notes of golden honey, the intense flavor of hazelnut paste and toasted hazelnuts. An explosion of authentic flavors that captivates from the first taste. Pure Italian excellence.



*Storage: 0° to +4°C Shelf-life: 45 days from the shipment*

*Featuring: honey, hazelnut paste, chopped hazelnuts, whole roasted hazelnuts*

*Sales Unit: 1 pc 1.6 kg variable weight Code: 1600NOCMIELE Package: 1 pc*

The Creations

### *BLU SOLE D'ARANCIA cow milk*

**ORANGE SUN BLUE.** Blue-veined cheese made from COW MILK with candied orange strips: a unique creation that combines character and sweetness. The green-blue veining pairs perfectly with the candied oranges arranged in sun-ray patterns, evoking Italy's sea and sun. An innovative flavor for every season, ideal for gourmet cheese boards and refined tastings.



*Storage: 0° to +4°C Shelf-life: 45 days from the shipment*

*Featuring: wrapped in vine leaves with candied orange fillets*

*Unit: 1 pc 1.6kg variable weight Code: 201ARANCIA Package: 1 pc*

The Creations

**BLU UVETTA** goat milk

**BLUE RAISIN.** Goat Blue Cheese with Raisins - A characterful blue cheese that captivates from the first taste: creamy goat cheese with intense blue veining pairs with the natural sweetness of raisins. Authentic flavors blend into a unique tasting experience, perfect for refined tastings and convivial moments.



*Storage: 0° to +4°C Shelf-life: 45 days from the shipment*

*Featuring: wrapped in vine leaves with raisins*

*Sales Unit: 1 pc 1.6kg variable weight Code: 360BCFRUV Package: 1 pc*

The Creations

**BLU SOLE D'ARANCIA** goat milk

**BLUE ORANGE SUN.** Mediterranean flavor explosion: intense blue cheese made from goat milk meets sweet candied orange fillets. The green-blue veining pairs with golden orange, creating a unique harmony between character and sweetness. Perfect for exclusive gourmet.



*Storage: 0° to +4°C Shelf-life: 45 days from the shipment*

*Featuring: wrapped in vine leaves with candied orange fillets*

*Sales Unit: 1 pc 1.6kg variable weight Code: 360BCFRAR Package: 1 pc*

The Creations

**BLU CUOR DI MIRTILLO** buffalo milk

**Blu Cuor di Mirtillo:** a blue cheese paste with a bold character, softened by fruity blueberry notes. A surprising balance between spicy and sweet.



*Storage: 0° to +4°C Shelf-life: 45 days from the shipment*

*Featuring: semi-candied blueberry*

*Sales Unit: 1 pc 3kg variable weight Code: 045MIRTILLO Package: 1 pc*

## *BLU CUOR DI FRAGOLA buffalo milk*



Blu Cuor di Fragola: a buffalo blue cheese with an intense and enveloping character, meeting the soft and fragrant sweetness of strawberries in a surprising and irresistible pairing



*Storage: 0° to +4°C Shelf-life: 45 days from the shipment*

*Featuring: semi-candied strawberry*

*Sales Unit: 1 pc 3kg variable weight Code: 045FRAGOLA Package: 1 pc*

## *BLU CUOR DI ACETO BALSAMICO E PEPE ROSA buffalo milk*



Blue cheese paste enhanced by the unmistakable and enveloping flavour of balsamic vinegar and the spiced and delicate note of pink pepper. A bold, refined and unforgettable harmony of flavours.



*Storage: 0° to +4°C Shelf-life: 45 days from the shipment*

*Featuring: balsamic vinegar and red pepper*

*Sales Unit: 1 pc 3kg variable weight Code: 045PEPEACETO Package: 1 pc*