Semi-aged cheeses

BELVEDERE raw cow milk

BELVEDERE. Piedmontese cheese with the characteristic shape of a Turin gianduiotto. Intense and authentic flavor from the alpine cheese-making tradition of the Piedmontese valleys. Local gastronomic excellence.

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

Sales Unit: 1 wheel Variable Weight (1 Pc X 4 KG) Code: 262BELVEDERE Package: 1 pc

Aging: 60 gg

Semi-aged cheeses

LA TENERA DI CAMPAGNA raw cow milk

THE COUNTRYSIDE TENDER. Toma with a distinctive character: softness that wins you over at first taste. Its delicate sapidity reveals tradition and cheesemaking mastery, delivering authentic emotions in every precious bite.

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

Sales Unit: 1 wheel Variable Weight (1 Pc X 6 KG) Code: 050TENERAV Package: 1 pc

Aging: 60 gg

Semi-aged cheeses

TOMA MONVISO raw cow milk

TOMA MONVISO MOUNTAIN.
From the alpine valleys of Cuneo, a soft-paste cheese with a sweet and delicately savory flavor. Authentic tradition.

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

Sales Unit: 1 Variable Weight form (1 Pc X 5 KG) Code: 300MONVISO Package: 1 pc

Aging: 60 gg

Semi-aged cheeses

TOMA MACCAGNO cow milk

TOMA MACCAGNO: Piedmontese cheese-making tradition of excellence. Soft paste, sweet flavor with buttery notes, intense summer aroma. Perfect to enjoy naturally or for refined culinary creations.

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

Sales Unit: 1 wheel Variable Weight (1 Pc X 2 KG) Code: 262MAC Package: 1 pc

Aging: 45 gg

Semi-aged cheeses

TOMA MALGA cow milk

TOMA MALGA. Authentic alpine cheese from centuries-old tradition. Creamy and soft texture encases intense flavors of mountain herbs and fresh butter. Perfect for fondues, risottos and refined tastings. Italian artisanal excellence

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

Sales Unit: 1 wheel Variable Weight (1 Pc X 2 KG) Code: 330VALM Package: 1 pc

Aging: 45 gg

Semi-aged cheeses

MONTEBORE raw cow and sheep milk

Ancient cheese, among the rarest in the world, whose origins are lost in the centuries. It is composed of three forms that are placed to age together, the paste is smooth and slightly holey, white in color with various shades.

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

Sales Unit: 1 Variable Weight form (1 Pc X 600 G) Code: 300MONT Package: 5 pcs

Aging: 60 gg

Semi-aged cheeses

RONDO' cow milk

Artisanal cheese from authentic tradition. Delicately chalky texture that melts in your mouth, delivering intense flavors. Ideal for refined tastings, gourmet cheese platter, and creative recipes that enhance unique taste and aromas.

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

Sales Unit: 1 Variable Weight (1 Pc X 500 G) Code: 207TG Package: 6 pcs

Aging: 60 gg

Semi-aged cheeses

«LA PREIA» IL DURO raw cow milk

Intense flavor and compact ivory paste that melts delicately. Authentic aromas of fresh milk, wild herbs and pasture flowers, enriched by the unique character of the traditional aging cellar.

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

Sales Unit: 1 wheel Variable Weight (1 Pc X 6/8 KG) Code: 050TDUROV Package: 1 pc

Aging: 60 gg

Semi-aged cheeses

TOMA DI CAPRA goat milk

Discover the authenticity of pure goat milk in this cheese with an unmistakable character. Natural sweetness and aromatic notes blend together in a refined tasting experience.

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

Unit of Sale: 1 Variable Weight form (1 Pc X 3.5 KG) Code: 261TC Package: 1 pc

Aging: 60 gg

Semi-aged cheeses

TUMA ED'CRAVA raw goat milk

Authentic Piedmontese hills tradition: raw milk goat cheese. Rare and complex flavor, unique taste intensity that celebrates historic cheesemaking excellence.

Availability: from late October to March

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

Sales Unit: 1 wheel Variable Weight (1 Pc X 2.5 KG) Code: 100TUMACRAVA Package: 1 pc

Aging: 60 gg

Semi-aged cheeses

TOMA GRAN CAPRA goat milk

TOMA GRAN CAPRA. Authentic aged goat cheese matured for over 90 days in traditional rush baskets. Intense and refined taste that celebrates ancient Italian cheesemaking mastery.

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

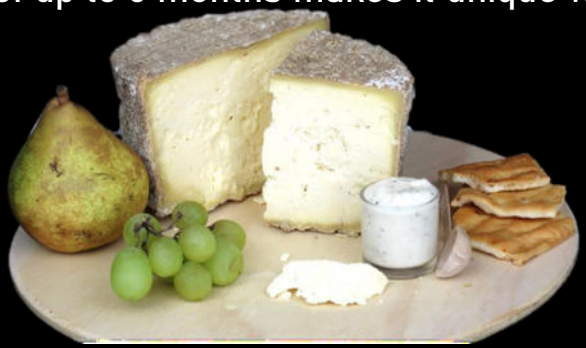
Sales Unit: 1 wheel Variable Weight (1 Pc X 5 KG) Code: 260GRANCAPRA Package: 1 pc

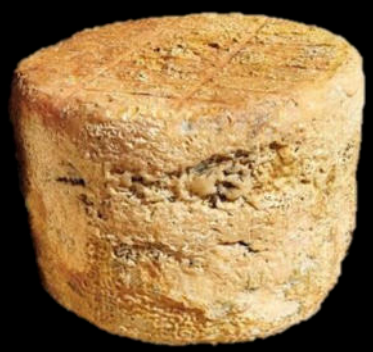
Aging: 60 gg

Semi-aged cheeses

IL CARDINALE raw goat milk

THE CARDINAL. A cheese of great character with intense and enveloping notes. The compact paste melts delicately, offering goat aromas, hints of dried fruit and the unmistakable fragrance of flowers and wild herbs. The long aging process of up to 6 months makes it unique with every taste.





Availability: from late October to March

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

Sales Unit: 1 wheel Variable Weight (1 Pc X 2 KG) Code: 100CARD Package: 1 pc

Aging: 50 gg

Semi-aged cheeses

TOMA SAN MARTINO sheep milk

Exceptional cheese with a delicately sweet and deeply aromatic flavor. The precious sheep milk gives it a complex structure and an intense, authentic, and unmistakable taste.

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

Sales Unit: 1 wheel Variable Weight (1 Pc X 3.5 KG) Code: 087SMART Package: 1 pc

Aging: 60 gg

Semi-aged cheeses

TESTUN DI PECORA raw sheep milk

Cheese of pure excellence:
sweet and intense flavor,
yellow paste that melts delicately.
Aromas of mountain herbs and flowering meadows. The strength of sheep milk creates perfect flavors.

Seasonal availability.

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

Sales Unit: 1 Variable Weight form (1 Pc X 4 KG) Code: 005TESTUNPEC Package: 1 pc

Aging: 60 gg

Semi-aged cheeses

CASTELMAGNO DOP raw cow milk

Castelmagno DOP represents Piedmontese dairy excellence, the result of centuries-old traditions passed down with passion. Its culinary versatility and unmistakable flavor make it a unique and precious gastronomic treasure.

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

Sales Unit: 1 wheel Variable Weight (1 Pz X 6 KG) *Code*: 380CAST *Package*: 1 pc

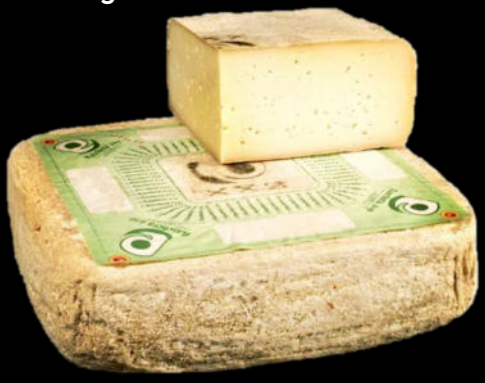
Sales Unit: 1/2 wheel Variable Weight (1 Pz X 3 KG) *Code*: 380CASTMEZ *Package*: 1 pc

Aging: 60 gg

Semi-aged cheeses

RASCHERA DOP AI 2 LATTI raw cow and goat milk

Raschera PDO with goat milk: a rare excellence from our selection. This prized cheese, available only seasonally, represents the Piedmontese cheesemaking tradition in its most authentic and sought-after form.



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

Sales Unit: 1 wheel Variable Weight (1 Pc X 5 KG) Code: 005RASCHERACV Package: 1 pc

Aging: 30 gg

Semi-aged cheeses

FONTINA ALPEGGIO DOP raw cow milk

Fontina Alpeggio DOP embodies the authentic essence of the Valdostan mountains. Produced in summer with alpine pasture milk, it offers intense flavors and unique aromas. We select only the finest wheels.

Availability: from late October to March

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

Sales Unit: 1 wheel Variable Weight (1 Pc X 9 KG) Code: 580FONT Package: 1 pc

Sales Unit: 1/2 wheel Variable Weight (1 Pc X 4.5 KG) Code: 580FONT MEZ Package: 1 pc

Aging: 60 gg