

Soft Cheeses

MACCAGNETTO cow milk



It is a soft cheese, suitable for all palates. It is an original product due to its soft texture, creamy heart and an intense rind full of fragrances and aromas.



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

Sales Unit: 1 pc Variable Weight (1 Pc X 250 G) Code: 546MAC Package: 6 pcs

Soft Cheeses

TOMA STRACCHINATA LANGHIE' cow milk



Cheese born from the expertise of skilled cheesemakers. Our proposal is new and original — a modern and innovative cheese, remarkable for its fresh taste and creamy texture, complex in its bouquet and rich in aromas.



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

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

Soft Cheeses

TOUMIN DAL MEL cow milk



A sweet cheese typical of Valle Varaita in Piedmont with a thin rind and melt-in-your-mouth texture, ideal to enjoy on its own or used in cooking in the traditional Ravioles recipe.



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

Sales Unit: 1 pc Fixed Weight: (1 Pc X 200 G) Code: F005MEL Package: 6 pcs

Soft Cheeses

PAGLIERINA cow milk



A cheese with a creamy and uniform texture, straw-yellow in color with a bloomy rind, it owes its name to the traditional preservation method that took place on hay or straw, traditional from Piedmont.



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

Sales Unit: 1 pc Variable Weight (1 Pc X 200 G) Code: 548PAGLIERINA Package: 6 pcs

Soft Cheeses

TOMINO DA CUOCERE cow milk



It is a unique cheese that captures the essence of Piedmontese cheesemaking tradition. Grilling or baking enhances its delicate and slightly spicy flavor.



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

Unit of Sale: 1 pc Variable Weight (1 Pc X 100 G) Code: 548TCV Package: 12 pcs

Soft Cheeses

TRONCHETTO goat milk



It is a mold-ripened goat milk cheese that is increasingly appreciated for its intense, fruity, and persistent flavor. The paste is soft and crumbly, with an edible rind that has an earthy flavor.



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

Unit of Sale: 1 pc Fixed Weight: (1 Pc X 170 G) Code: F020TRB Package: 14 pcs

Soft Cheeses

LANGHETTO goat milk

It is a bloomy rind cheese, made with goat milk. The paste is soft and compact, the flavor is sweet, pleasant and delicate.



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

Sales Unit: 1 pc Variable Weight (1 Pc X 180 G) Code: 045LANGHETTO Package: 9 pcs

Soft Cheeses

ROBIOLA DEL CASTELLO goat milk

It is a bloomy rind cheese, made with goat milk. The paste is soft, melt-in-your-mouth and compact, the flavor is sweet, pleasant and delicate.



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

Sales Unit: 1 Variable Weight form (1 Pc X 280 G) Code: 011ROBCAS Package: 6 pcs

Soft Cheeses

ROBIOLONE goat milk

It is a goat cheese with a characteristic square shape. The rind is white and velvety, the paste has a soft and melting structure with the delicate taste of fresh goat milk. During aging, the paste tends to become creamy and enhances the intense goat aroma.



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

Sales Unit: 1 wheel Variable Weight (1 Pc X 2 KG) Code: 055ROBBI Package: 1 pc

Soft Cheeses

CREMOSO DI BUFALA MIGNON buffalo milk



MIGNON BUFFALO CREAM CHEESE. Made with buffalo milk in this small 180g format, the soft heart contains all the characteristics of the great Italian craftsmanship. A unique cheese.



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

Sales Unit: 1 pc Variable Weight (1 Pc X 180 G) Code: 045CREMOSOMI Package: 9 pcs

Soft Cheeses

CREMOSO DI BUFALA buffalo milk



BUFFALO CREAM CHEESE 250g. It is a unique cheese, where cheesemaking artistry is expressed with buffalo milk in a balanced cheese with a unique flavor. Made with buffalo milk, it has a soft and creamy heart.



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

Sales Unit: 1 Variable Weight form (1 Pc X 280 G) Code: 045CREMOSOBU Package: 6 pcs

Soft Cheeses

CIABOT cow and sheep milk



Cheese with a white and thin rind, the recipe with cow and sheep milk makes it sweet and flavorful. The paste is melt-in-your-mouth, a true pleasure for the palate, creamy in the more mature forms.



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

Unit of Sale: 1 pc Variable Weight (1 Pc X 270 G) Code: 547CIABOT Package: 6 pcs

Soft Cheeses

ROBIOLA TRE LATTI cow, goat and sheep milk



A product of the cheesemaking tradition of the Langhe valleys. This robiola is creamy, harmonious in its infinite aromas. Its sweetness and light saltiness blend in the mouth with aromas of butter, cream, and dried fruit.



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

Unit of Sale: 1 piece Variable Weight (1 Piece X 300 G) Code: 549TRL Package: 6 pieces

Soft Cheeses

ROBIOLA TRE LATTI MINI cow, goat and sheep milk



Soft and creamy cheese, with a rich and harmonious aromatic profile. Its sweetness and slight savouriness meet on the palate with delicate notes of butter, cream, and dried fruit.



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

Unit of Sale: 1 piece Variable Weight (1 Piece X 200 G) Code: 549TRLMINI Package: 6 pieces

Soft Cheeses

ROCCABIANCA goat milk



ROCCABIANCA. Dome-shaped goat cheese with bloomy rind: soft and melting paste with a sweet and delicate flavor. The harmonious shape captivates, while the quality of goat milk provides a refined and pleasant tasting experience.



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

Sales Unit: 1 pc Variable Weight (1 Pc X 500 G) Code: 10ROCCAB Package: 5 pcs

Soft Cheeses

ROCCAROSSA goat milk

Goat cheese with a distinctive dome shape and intense orange color, obtained from Bixa Orellana extract. A unique sensory experience that combines artisanal tradition and nature, creating a product with harmonious design and unmistakable character.



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

Sales Unit: 1 pc Variable Weight (1 Pc X 500 G) Code: 10ROCCAR Package: 5 pcs