

Semi-aged Cheeses

BELVEDERE 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

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

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

Semi-aged Cheeses

TOMA MONVISO 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

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

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

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

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

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



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.

Availability: from May to November; booking by the end of September for December delivery

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
