

Our Selections

ROBIOLA DI ROCCAVERANO DOP raw goat milk



Cheese produced with pure whole raw goat milk. It is characterized by a white and compact paste, with a flavor that ranges from delicate to bold depending on the aging process.



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

The presence of natural green and blue moulds is a characteristic feature of this product, developing naturally throughout the maturation process.

Sales Unit: 1 pc guaranteed minimum Weight (1 Pc X 250 G) Code: F150PCA Package: 6 pcs

Our Selections

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

Our Selections

GORGONZOLA AL CUCCHIAIO 1/2 FORMA cow milk



Soft and creamy Italian blue cheese, with an intense and spicy flavour, featuring blue-green veins. Produced in Lombardy and Piedmont, from whole cow's milk.



Storage: 0° to +4°C Shelf-life: 30 days from the shipment

Sales Unit: 1 Variable Weight form (1 Pc X 6 KG) Code: 600GORCU1/2 Package: 1 pc

Our Selections

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

Our Selections

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

Our Selections

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

Our Selections

STRACCO NINA cow milk



STRACCO NINA is an aged stracchino made from cow milk. Stracchi are a category of unique and unmistakable cheeses. The rind is pinkish in color due to washings with water and salt. The aroma is intense.



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

Sales Unit: 1 pc Variable Weight (1 Pc X 400 G) Code: 100CL450 Package: 6 pcs

Our Selections

TALEGGIO DOP cow milk



Soft cheese with a washed rind, produced in the alpine areas of Lombardy and Piedmont according to a PDO specification. The paste ranges from soft to firm, with a colour varying from white to straw yellow.



Storage: 0° to +4°C Shelf-life: 30 days from the shipment

Sales Unit: 1 pc Variable Weight (1 Pc X 2,200 kG) Code: 251TAL Package: 1 pc

Our Selections

FONTAL NAZIONALE cow milk



Semi-hard cheese with a delicate and buttery flavour, produced with pasteurised cow's milk. Ideal for melting and pairing with traditional dishes.

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

Sales Unit: 1 pc Variable Weight (1 Pc X 12,000 kG) Code: 250FONTAL Package: 1 pc