



**CORA CHEESE  
PRESENTATION 2025**

# About us

The great families  
of cheese

*from the farms  
we produce cheeses  
we age them  
we refine them  
we select with quality  
we innovate*

# Where We Are

Piedmont and Liguria,  
territories recognized for  
their great passion for the  
quality of agri-food products



# The commitment



Maintaining the high quality of  
our productions while  
respecting:  
Biodiversity  
the territory  
the environment  
animal welfare  
Continuously improving the  
quality of milk and cheeses:  
food safety  
enhancing local specialties  
shared experience

## Our Pastures

The mountainous areas  
between Langhe, Monferrato  
and the Ligurian Apennines  
provide pastures well-suited for  
goat farming.



## Our Milk

A love for tradition and  
authentic flavor



## Our cheese aging



## Certified Quality



Our products are certified  
CSQA ISO 22000

## Our Catalog

Our productions  
Our aging processes  
Our refinements  
Our selections  
Our specialties  
Our creations





## CIT 65g x 2 pc (130g) goat milk



The Cit: It is a spreadable cheese made from 100% Piedmontese-Ligurian goat milk. Packaged in two 65g portions. Creamy and delicate, ideal for spreading.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit:* 1 pack. x 130 gr Fixed Weight (2 Pc X 65 G) *Code:* F044CIT *Box:* 10 pc

*Sales unit:* pack. 650 G Variable Weight (10 Pc X 65 G) *Code:* 044CIT10 *Box:* 2 Pack.

## FRESH GOAT CHEESES

## CAPRINO FRESCO 100g goat milk



Fresh goat cheese 100% Goat milk, creamy and spreadable. Produced in Piedmont and Liguria. 100g package, practical and convenient.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit :* 1 Pc Fixed Weight (1 Pc X 100 G) *Code:* F043CCFR *Box:* 9 pc

*Sales Unit :* Pack. 600 G Variable Weight (6 Pc X 100 G) *Code:* 041CCFR6 *Box:* 2 Pack.

## FRESH GOAT CHEESES

## RIBATIN 130g goat milk



Fresh goat cheese, white, with a tender and creamy texture, ideal for spreading on bread or for preparing flavored creams.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit :* 1 Pc Fixed Weight (1 Pc X 130 G) *Code:* F041RIB *Box:* 10 pc

*Sales Unit :* pack. 650 G Variable Weight (5 Pc X 130 G) *Code:* 041RIB5 *Box:* 2 Pack.

## ROBIOLA MONESIGLIO 180g goat milk



Classic goat cheese made from 100% goat milk, you will find every day on Italian's table. With its tender, almost creamy consistency, it's excellent for spreading.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit :* 1 Pc Fixed Weight (1 Pc X 180 G) *Code:* F035RMPC *Box:* 6 pc

## FRESH GOAT CHEESES

## FORMAGGETTA goat milk



The classic goat cheese made from 100% goat milk. Milk-white color, it has a tender, almost creamy consistency.



*Conservation :* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit :* 1 Pc Peso Variabile (1 Pc X 280 G) *Code:* 035FORMAGGETTA *Box* 6 pc

*Sales Unit :* Pack. 1,680 KG Variable Weight (6 Pc X 280 G) *Code:* 035FORMAGGETTA6 *Box:* 2 Pack.

## FRESH GOAT CHEESES

## FIOR DI CAPRA goat milk



The 100% goat milk Fior di Capra is essential in the kitchen, used from appetizer to dessert in preparing creamy and flavorful recipes.



*Conservation :* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit :* 1 PZ Variable Weight (1 Pz X 0,400 KG) *Code:* 052PS400 *Box:* 6 pc



## MIGNON CARTONCINO 4 pc (250g) goat milk



Perfect package for those who want to savor fresh goat cheese in 4 perfect pairings in a single package: pistachio, hazelnut, cranberry and raisin.



*Conservation* : 0° e +4 ° C *Shelf-life*: 35 days from the shipment

*Featuring* : raisin, cranberry, pistachio and hazelnut

*Sales Unit*: 1 pack. x 250 gr Fixed Weight (4 Pc X 65 G) *Code*: F044CARTONCINO *Box*: 6 pc

## FRESH GOAT CHEESES

## CAPRINO AROMI 100g goat milk

Fresh goat cheese in savory pairings such as: black pepper, basil and pine nuts, parsley and garlic, pink peppercorns.



*Code*: F043PEPERINO  
*Featuring*: Pepper mix



*Code*: F043BASILICO  
*Featuring*: Basil and pine nuts



*Code*: F043PREZZEMOLO  
*Featuring*: Parsley and garlic



*Code*: F043PEPEROSA  
*Featuring*: Pink peppercorns

*Conservation*: 0° e +4 ° C *Shelf-life*: 35 days from the shipment

*Sales Unit*: 1 Pc Fixed Weight (1 Pc X 0,100 KG Box: 9 pc

## FRESH GOAT CHEESES

## CAPRINO FRUTTA 100g goat milk

Fresh goat cheese in sweet pairings with: mixed berries, peach, blueberry, strawberry.



*Code*: F043FBOSCO  
*Featuring*: Forest berries



*Code*: F043PESCA  
*Featuring*: peach



*Code*: F043MIRTILLO  
*Featuring*: Blueberry



*Code*: F043FRAGOLA  
*Featuring*: Strawberry

*Conservation*: 0° e +4 ° C *Shelf-life*: 35 days from the shipment

*Sales Unit*: 1 Pc Fixed Weight (1 Pc X 0,100 KG) *Box*: 9 pc

## RIBATIN AROMI 130g goat milk



130g of pure dairy excellence.  
Intense flavors that captivate the palate.  
A cheese that reinvents itself at every moment  
of the day. Energetic and tasty breakfast,  
refined and original aperitif, light and nutritious  
main course.

Code: F041PISTACCHIO  
Featuring : Pistachio crumbs

Code: F041NOCCIOLA  
Featuring : Chopped  
hazelnuts

Code: F041MIRTILLO  
Featuring : cranberry

Code: F041UVETTA  
Featuring : raisin

Code: F041ARLECCHINO  
Featuring : harlequin mix



Shelf-life: 35 days from the shipment Conservation: 0° e +4 ° C Sales Unit: 1 PC Fixed Weight (1 PC X 130 G) Box: 10 pc

## FRESH GOAT CHEESES

## BASIN AROMI 65gx2pc (130g) goat milk



Exquisite goat cheese creations: pistachio-hazelnut, blueberry-raisin,  
oregano-chive. Intense flavors from the Piedmont region perfect for any  
occasion.



Code: F044PISNOC  
Featuring : Pistachio and  
hazelnut crumbs

Code: F044MIRUV  
Featuring : Cranberry and  
raisins

Code: F044ERBE  
Featuring : Oregano and  
chives

Conservation: 0° e +4 ° C Shelf-life: 35 days from the shipment

Sales Unit: 1 pack x 130 g Fixed Weight (2 Pc X 65 G) Box: 10 pc

## FRESH GOAT CHEESES

## BASIN PESCA E MIRTILLO 65gx2pc (130g) goat milk



Fresh goat cheese in 65g packages with peach and blueberry, 100%  
goat cheese versatile for breakfast, appetizers and main courses.



Conservation: 0° e +4 ° C Shelf-life: 35 days from the shipment

Featuring: peach and blueberry

Sales Unit: 1 pack x 130g Fixed Weight (2 Pc X 65 G) Code: F044FRUTTA Box: 10 pc



## CAPRA E FIORI goat milk



Taste the delicate fresh goat cheese enhanced by refined edible flowers: red rose petals and violets create surprising and spectacular gourmet pairings.



Name: CAPRINO FIORI 100 g  
Code: F043FIORI



Name: BASIN FIORI x2 130 g  
Code: F044FIORI



Name: BASIN FIORI x4 250 g  
Code: F044BASINFIORI



Conservation: 0° e +4 ° C Shelf-life: 35 days from the shipment Featuring: Edible flowers

Sales Unit: 1 Pc Fixed Weight (1 Pc X 100 G) Code: F043FIORI Box: 9 pc

Sales Unit: 1 pack. x 130g Fixed Weight (2 Pc X 65 G) Code: F044FIORI Box: 10 pc

Sales Unit: 1 pack. 250g Fixed Weight (4 Pc X 65 G) Code: F044BASINFIORI Box: 6 pack

## FRESH GOAT CHEESES

## BABY TRIS DELICATO 10gx9pc (90g) goat milk



BABY DELICATE flavor. The 10g piece is perfect for preparing delicious dishes, for fancy appetizer and to savor with a good glass of wine. Fresh cheese 100% goat elaborated with intense and pleasant flavors to the palate.



Conservation: 0° e +4 ° C Shelf-life: 35 days from the shipment

Featuring: pistachio, hazelnut, dried blueberry powder

Sales Unit: 1 pack x 90 g Fixed Weight (9 Pc X 10 G) Code: FCC109DELICATO Box: 6 pc

## FRESH GOAT CHEESES

## BABY TRIS GUSTOSO 10gx9pc (90g) goat milk



BABY GUSTOSO. The 10g piece is perfect for preparing delicious dishes, for fancy appetizer, and to savor with a good glass of wine. Fresh 100% goat cheese crafted with intense and pleasant flavors on the palate.



Conservation: 0° e +4 ° C Shelf-life: 35 days from the shipment

Featuring: peperino mix, arlecchino mix, origano

Sales Unit: 1 conf x 90 g Fixed Weight (9 Pz X 10 G) Code: FCC109GUSTOSO Box: 6 pc

## BABY TRIS SAPORITO 10gx9pz (90g) goat milk

BABY SAVORY flavor. The 10g piece is perfect for preparing delicious dishes, for fancy appetizer, and to savor with a good glass of wine. Fresh 100% goat cheese crafted with intense and pleasant flavors on the palate.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Featuring:* chili powder, chives, chili pepper, and garlic

*Sales Unit:* 1 pack x 90 g Fixed Weight (9 Pc X 10 G) *Code:* FCC109SAPORITO *Box:* 6 pc

## FRESH GOAT CHEESES

## MINI APERILANGA 20gx4pc (80g) goat milk

MINI APERILANGA: The gourmet aperitif in pocket format. Four exclusive flavors - chives, hazelnut, mixed peppercorns, and pistachio - create perfect harmonies with fresh goat cheeses. 80 grams of pure aromatic intensity for unique and refined tasting moments.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Featuring:* chives, mixed peppercorns, pistachio, hazelnut

*Sales Unit:* 1 pack x 80 g Fixed Weight (4 Pc X 20 G) *Code:* FTC2204AROMI *Box:* 6 pc

## FRESH GOAT CHEESES

## ROTOLO CAPRA AROMI 20gx8pc (160g) goat milk

Discover the art of taste with our premium selection of artisanal cheeses. Eight 20g portions each: Harlequin, hazelnut, pepper mix, and pistachio. Created to enhance fresh goat cheese. An unforgettable and authentic experience.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Featuring:* harlequin, hazelnut, pepper mix, pistachio

*Sales Unit:* 1 pack x 160 g Fixed Weight (8 Pc X 20 G) *Code:* FTC2208AROMI *Box:* 6 pc



## POKER DELICATO 35gx4pc (140g) goat milk

POKER DELICATO: It is a refined assortment of fresh goat cheeses, each enriched with delicate and unique gourmet pairings: toasted hazelnut, sweet cranberry, crunchy pistachio, and candied pear. Perfect for elegant appetizers and creative recipes.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Featuring:* hazelnut, cranberry, pistachio, pear

*Sales Unit:* 1 pack x 140 g Fixed Weight (4 Pc X 35 G) *Code:* FCC354DELICATO *Box:* 6 pc

## FRESH GOAT CHEESES

## POKER GUSTOSO 35gx4pc (140g) goat milk

POKER GUSTOSO: Dairy excellence meets gourmet creativity. Four selected goat cheeses, four unique taste experiences to transform every moment into pure culinary refinement: harlequin mix, pepper mix, oregano, parsley



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Featuring :* harlequin mix, small pepper mix, oregano, parsley

*Sales Unit:* 1 pack x 140 g Fixed Weight (4 Pc X 35 G) *Code:* FCC354GUSTOSO *Box:* 6 pc

## FRESH GOAT CHEESES

## POKER SAPORITO 35gx4pc (140g) goat milk

POKER SAPORITO: Fresh goat cheese with a bold taste, perfect for those who love authentic and intense flavors: chili pepper, pink pepper, chives, chili pepper and garlic. Versatile, genuine, ideal for any sophisticated gastronomic pairing.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Featuring:* chili powder, pink pepper, chives, chili pepper and garlic

*Sales Unit:* 1 pack x 140 g Fixed Weight (4 Pc X 35 G) *Code:* FCC354SAPORITO *Box:* 6 pc

## RICOTTA DI CAPRA goat milk



Fresh and creamy, with a delicate and slightly tangy flavor. Its texture is soft and spreadable, with a light graininess typical of ricotta. Its color is milk white, with a smooth and uniform surface



*Conservation:* 0° e +4 ° C *Shelf-life:* 18 days from the shipment

*Sales Unit:* 1 pc Variable Weight (1 Pc X 200 G) *Code:* 025RIC *Box:* 12 pc

## STRACCHINO DI CAPRA goat milk



The typical table cheese is expertly crafted with goat milk, with exceptional nutritional properties and high digestibility.



*Conservation:* 0° e +4 ° C *Shelf-life:* 18 days from the shipment

*Sales Unit:* 1 pc Variable Weight (1 Pc X 250 G) *Code:* 080STRACCHINOC *Box:* 10 pc

## LA FESTA IOLA 900g goat milk



Fresh goat cheese with an intense, savory flavor and compact texture. Versatile in every season: perfect raw on salads and pasta, sublime grilled for hot dishes. Authentic taste that enhances every recipe.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit:* 1 pc Variable Weight (1 Pc X 900 G) *Code:* 100FESTAIOLA900 *Box:* 4 pc



## LA FESTA IOLA 250g goat milk

Fresh goat cheese with an intense, savory flavor and compact texture. Versatile in every season: perfect raw on salads and pasta, sublime grilled for hot dishes. Authentic taste that enhances every recipe.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit:* 1 pc Variable Weight (1 Pc X 250 G) *Code:* 100FESTA IOLA250 *Box:* 10 pc

## FRESH GOAT CHEESES

## MARINATO 900 g goat milk

Compact goat cheese marinated in extra virgin olive oil, sage, pink peppercorns, and thyme. With a savory and aromatic flavor. 900g format ideal for deli counter, perfect for refined culinary pairings.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit:* 1 pc Variable Weight (1 Pc X 900 G) *Code:* 100MARINATO900 *Box:* 2 pc

## FRESH GOAT CHEESES

## MARINATO 250 g goat milk

Goat cheese marinated in extra virgin olive oil with aromatic herbs. Intense and versatile flavor, perfect for main courses and quality culinary pairings. 250g take-away package for your gourmet table.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit:* 1 pc Variable Weight (1 Pc X 250 G) *Code:* 100MARINATO250 *Box:* 10 pc



## BOCCONCINO DEL PIEMONTE 65g x 2 pc (130g) cow milk

Traditional spreadable cheese from the Piedmontese valleys. It is milk-white in color and has a tender, almost creamy consistency, making it excellent for spreading.



*Conservazione:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit:* 1 pc Fixed Weight (2 Pc X 65 G) *Code:* F026BOC2 *Box:* 10 pc

### Fresh Cow Cheeses

## TOMINO 100g cow milk



Tomino is fresh, sweet and slightly tangy. It has a milk-white color with a distinctive soft texture, perfect to enjoy with a drizzle of extra virgin olive oil.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit:* 1 pc Fixed Weight (1 Pc X 100 G) *Code:* F026TOMINO *Box:* 9 pc

### Fresh Cow Cheeses

## ROTOLO 130g cow milk



Rotolo is a traditional Piedmontese cheese, fresh, sweet and slightly acidic, with an intense and pleasant flavor that strikes a balance of taste and milk aroma.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit:* 1 pc Fixed Weight (1 Pc X 130 G) *Code:* F026ROTOLO *Box:* 10 pc

## ROBIOLA 180g cow milk

The classic spreadable robiola made from cow milk. It is milk-white in color and has a tender, almost creamy consistency, ideal for making spreads and fillings.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit:* 1 pc Fixed Weight (1 Pc X 180 G) *Code:* F026ROBIOLA *Box* 6 pc

## ROBIOLA 280g cow milk

The classic spreadable robiola made from cow milk. With its tender and creamy consistency, it's excellent for spreading on fresh bread.



*Code:* 026ROBIOLA280

*Code:* 026ROB6280



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit:* 1 pc Variable Weight (1 Pc X 280 G) *Code:* 026ROBIOLA280 *Box* 6 pc

*Sales Unit:* 1 pack. Variable Weight (6 Pc X 280 G) *Code:* 026ROB6280 *Box* 2 pack

## BOCCONCINO CARTONCINO 4 pc (250g) cow milk

Perfect package for those who want to savor fresh morsels in 4 sweet pairings in a single package: pistachio, hazelnut, cranberry and raisin.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Featuring:* raisins, cranberries, pistachios and hazelnuts

*Sales Unit:* 1 pack. x 250 gr Fixed Weight (4 Pc X 65 G) *Code:* F644CART4 *Box* 6 pc



## TOMINO AROMI 100g cow milk



Fresh Tomino cheese in savory pairings such as: bell pepper, basil and pine nuts, parsley and garlic, pink peppercorns.



Conservation: 0° e +4 ° C Shelf-life: 35 days from the shipment  
Sales Unit: 1 PC Fixed Weight (1 Pc X 0.100 KG)  
Package: 9 pcs



Code: F643PEPERINO  
Featuring : Peperino mix



Code: F643BASILICO  
Featuring : Basil and pine nuts



Code: F643PREZZEMOLO  
Featuring : Parsley and garlic



Code: F643PEPEROSA  
Featuring : Pink pepper

## TOMINO FRUTTA 100g cow milk



Fresh Tomino cheese paired with sweet pairing such as: berries, peach, blueberry, strawberry.



Conservation: 0° e +4 ° C Shelf-life: 35 days from the shipment  
Sales Unit: 1 PC Fixed Weight (1 Pc X 0.100 KG) Package: 9 pcs



Code: F643FBOSCO  
Featuring : Forest berries



Code: F643PEACH  
Featuring : peach fruit



Code: F643MIRTILLO  
Featuring : Blueberry



Code: F643STRAWBERRY  
Featuring : Strawberry

## ROTOLO AROMI 130g cow milk



Fresh roll in sweet combinations such as: pistachio, hazelnut, cranberry, raisin, and harlequin. A cheese that reinvents itself at every moment of the day. Energetic and tasty breakfast, refined and original aperitif, light and nutritious main course.



Code: F641PISTACCHIO  
Featuring: Pistachio pieces/granules

Code: F641NOCCIOLA  
Featuring: Hazelnut granules

Code: F641MIRTILLO  
Featuring: Cranberry

Code: F641UVETTA  
Featuring: Raisins

Code: F641ARLECCHINO  
Featuring: Arlecchino mix



Shelf-life: 35 days from the shipment Conservation: 0° e +4 ° C Sales Unit: 1 PC Fixed Weight (1 Pc X 130 G) Package: 10 pcs



**BOCCONCINO PESCA E MIRTILLO 130g (65gx2pz) cow milk**

Fresh cheese enriched with peach and blueberry, intense and pleasant flavors on the palate, perfect for breakfast, aperitif, main course, or sweet pairings.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Featuring:* peach and blueberry

*Sales Unit:* 1 pz Fixed Weight (1 Pz X 180 G) *Codice:* F644FRUTTA *Package:* 10 pcs

**BOCCONCINO AROMI 65gx2pz (130g) cow milk**

Perfect packaging for those who want to savor the fresh morsel in suitable pairings: pistachio-hazelnut, blueberry-raisin, oregano-chives.



*Code:* F644PISNOC  
*Featuring :* Pistachio and hazelnut grains/granules



*Code:* F644MIRUV  
*Featuring :* Cranberry and raisins



*Code:* F644ERBE  
*Featuring :* Oregano and chives

*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit:* 1 pack x 130 g Fixed Weight (2 Pcs X 65 G) *Package:* 10 pcs

**APERIMONTE 20gx4pz (80g) cow milk**

Packaging suitable for aperitifs. Chives, hazelnut, mixed peppercorns and pistachio, excellent pairings with fresh cheese.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Featuring :* chives, mixed peppercorns, pistachio, hazelnut

*Sales Unit:* 1 pack x 80 gr Fixed Weight (4 Pieces x 20 G) *Code:* FTV6204AROMI *Package:* 10 pcs

## ROBIOLA D'ALBA cow milk



Robiola d'Alba al Naturale is a fresh cheese with a chalky texture, typical of the Alba area in the Cuneo province. It has a compact and uniform paste, with a sweet, slightly acidic taste.



*Conservation:* 0° e +4 ° C *Shelf-life:* 35 days from the shipment

*Sales Unit:* 1 pc Variable Weight (1 Pz X 250 G) *Code:* 546ALBA *Box:* 6 pc

## BURRO CORA HAND-WRAPPED 130g

100% Italian centrifuged cream made from cow milk



Soft and spreadable butter with cream aromas, ideal for desserts, pastry, and high-quality culinary preparations.



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

*Sales Unit:* 1 conf. x 130 g Fixed Weight (1 Pz X 130 G) *Code:* F500BURRO130 *Box:* 10 pc

## RICOTTA cow milk



Fresh ricotta made from cow milk, creamy, sweet and delicate, with a soft and spreadable consistency, slightly grainy, uniform milk-white color.



*Conservation:* 0° e +4 ° C *Shelf-life:* 18 days from the shipment

*Sales Unit:* 1 pack. x 200 gr Variable Weight (1 Pz X 200 G) *Code:* 025RICV *Box:* 12 pc

## STRACCHINO DI VACCA cow milk



Stracchino has an intense flavor of fresh milk, sweet and creamy.  
The typical table cheese skillfully crafted.



*Conservation:* 0° e +4 ° C *Shelf-life:* 18 days from the shipment

*Sales Unit:* 1 pc Variable Weight (1 Pc X 250 G) *Code:* 080STRACCHINO *Box:* 10 pc

## FIOR DI CAPRA goat milk

The 100% goat milk Fior di Capra is indispensable in the kitchen, used from appetizers to desserts in the preparation of creamy recipes rich in flavor.



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

*Sales Unit: 1 PC Variable Weight (1 Pc X 0.400 KG) Code: 052PS400 Package: 6 pcs*

## CAPRINO 10g x 15pz DELICATO goat milk

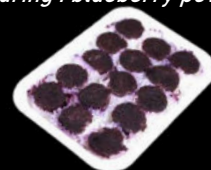
10g of DELICATE flavor. Perfect goat cheese for appetizers or to pair on a cheese platter with a glass of wine, on a slice of bread, for preparing carpaccio, salads and delicious main courses.



*Code: FCC1015NAT*

*Code: FCC1015MIR*

*Featuring : blueberry powder*



*Code: FCC1015NOC  
Featuring: hazelnut*

*Code: FCC1015PIS  
Featuring : pistachio*



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

*Sales Unit: 1 pack x 150 g Fixed Weight (15 Pcs X 10 G) Package: 5 pcs*

## CAPRINO 10g x 15pz GUSTOSO goat milk

10g of TASTY savor. Perfect goat cheese for appetizers or to pair on a cheese platter with a glass of wine, on a slice of bread, for preparing carpaccio, salads and delicious main courses.



*Code: FCC1015ERBE  
Featuring: oregano*

*Code: FCC1015ARL  
Featuring: arlecchino mix*



*Code: FCC1015PEPERINO  
Featuring: peperino mix*

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

*Sales Unit: 1 pack x 150 g Fixed Weight (15 Pcs X 10 G) Package: 5 pcs*



## CAPRINO 10g x 15pz SAPORITO goat milk



10g of SAVORFUL flavor. Perfect goat cheese for appetizers or to pair on a cheese platter with a glass of wine, on a slice of bread, for preparing carpaccio, salads and delicious main courses.



Code: FCC1015CIP  
Featuring: chives

Code: FCC1015PEP  
Featuring: chili pepper



Code: FCC1015PEPAGLIO  
Featuring: chili pepper and garlic



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

Sales Unit: 1 pack x 150 g Fixed Weight (15 Pcs X 10 G) Package: 5 pcs

## ROTOLO DI CAPRA 20g x 8pz goat milk



Very versatile roll, suitable for appetizers, cheese platters, for preparing tasty and light dishes that can also be paired on a charcuterie platter with a glass of wine.



Code: FTC2208NAT

Code: FTC2208PEP  
Featuring: peperino mix

Code: FTC2208CIP  
Featuring: chives

Code: FTC2208PIS  
Featuring: pistachio

Code: FTC2208FIOROS  
Featuring: lavender, cornflower, rosemary



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

Sales Unit: 1 pack x 160 g Fixed Weight (8 Pcs x 20 G) Package: 5 pcs

## ROTOLO DI VACCA 20g x 8pz cow milk



Very versatile roll, suitable for appetizers, cheese platters, for preparing tasty and light dishes that can also be paired on a charcuterie platter with a glass of wine.



Code: FTV6208NAT

Code: FTV6208CIP  
Featuring: chives



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

Sales Unit: 1 pack x 160 g Fixed Weight (8 Pcs X 20 G) Package: 5 pcs

## CAPRINO 35g x 6pz goat milk



Discover our premium goat cheese's versatility - your perfect gourmet companion! Ideal for sophisticated appetizers and cheese platter, it's an exceptional culinary ingredient creating elegant portions and unforgettable flavor pairings. Transform every dish into memorable experiences!



Code: FCC356NAT



Code: FCC356FIORI  
Featuring: edible flowers



Code: FCC356MIR  
Featuring: cranberry



Code: FCC356NOC  
Featuring: hazelnut



Code: FCC356TAR  
Featuring: truffle



Code: FCC356PIS  
Featuring: pistachio



Code: FCC356PEPAGLIO  
Featuring: chili pepper and garlic



Code: FCC356PEPEROSA  
Featuring: pink pepper



Code: FCC356PERA  
Featuring: candied pear



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

Sales Unit: 1 pack x 160 g Fixed Weight (8 Pcs X 20 G) Package: 5 pcs

## MINI CAMEMBERT 30g x 4pz cow milk



Discover excellence for your aperitifs and gourmet charcuterie platter! Enveloping sweetness and creamy texture blend into a refined yet bold flavor. An extraordinary sensory experience that captivates with its perfect harmony of unforgettable fragrances and aromas. Excellent for cooking.



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

Sales Unit: 1 pack x 120 g Fixed Weight (4 Pcs X 30 G) Code: 548MINI304 Package: 6 pcs



## MINI CAMEMBERT 30g x 4pz IN CARBONE VEGETALE of cow milk



Discover the magic of our unique cheese: enveloping sweetness, creamy texture, and intense woodland aromas. Aged under vegetable charcoal for an unforgettable gourmet experience. Ideal for refined appetizers and exclusive tastings.



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

*Featuring: vegetable charcoal*

*Sales Unit: 1 pack x 120 g Fixed Weight (4 Pcs X 30 G) Code: 548MINICA304 Package: 6 pcs*

## MINI CAMEMBERT 30g x 4pz WITH WILD GARLIC cow milk



Delight your guests with our creamy cheese with a sweet flavor, enriched with wild garlic and notes of the earthy flavor. Absolute excellence for refined appetizers and unforgettable gourmet moments. Discover the perfection of authentic taste.



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

*Featuring: wild garlic*

*Sales Unit: 1 pack x 120 g Fixed Weight (4 Pcs X 30 G) Code: 548MINIOR304 Package: 6 pcs*

## MINI CAMEMBERT TARTUFATO 30g x 4pz WITH BLACK TRUFFLE cow milk



Our cheese with its sweet and creamy flavor melts delicately on the palate, enriched by the unmistakable aroma of black truffle. The skillful aging process develops intense fragrances that captivate the most refined palates. A unique and irresistible gastronomic experience.



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

*Featuring: stuffed with black truffle*

*Sales Unit: 1 pack x 120 g Fixed Weight (4 Pcs X 30 G) Code: 548MINITAR304 Package: 6 pcs*



## APERITALY 30g x 4pz cow milk



Discover our sweet and creamy 30g cheese: smooth and versatile, perfect raw or cooked. Enjoy it plain or in refined varieties with vegetable charcoal, precious truffle, and aromatic wild garlic. A unique taste experience awaits you!



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

*Featuring: vegetable charcoal, wild garlic, stuffed with black truffle*

*Sales Unit: 1 pack x 120 g Fixed Weight (4 Pcs X 30 G) Code: 548MINIAR304 Package: 6 pcs*

## BLU ROTOLO cow milk



Discover the excellence of our premium blue cheese! A dairy masterpiece with a creamy and irresistibly smooth texture, enriched by the precious noble molds of blue veining. Its intense flavor and enveloping aroma make it perfect for every occasion: from gourmet tables to the most creative pairings.



*Codice: FRVBLU356*



*Codice: FRVBLU204*



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

*Sales Unit: 1 pack x 210 g Fixed Weight (6 Pcs X 35 G) Code: FRVBLU356 Package: 6 pcs*

*Sales Unit: 1 pack x 80 g Fixed Weight (4 Pcs X 20 G) Code: FRVBLU204 Package: 10 pcs*

## 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



TOMA STRACCHINATA is born from the know-how of expert cheesemakers. Our version is new and original, a modern and innovative cheese with fresh taste and creamy texture, complex in fragrances and rich in aromas.



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

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

## 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*

## 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

## STRACCO DI CAPRA STELLINA goat milk



Aged stracchino made from goat milk with a distinctive square shape. The flavor is intense from the goat milk, the rind is pinkish in color due to washing with water and salt, which is why they are called "washed rinds," and natural gray-green molds are always present.



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

*Unit of Sale: 1 Variable Weight form (1 Pc X 2 KG) Code: 008CAPRAST Package: 1 pc*



## 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*

## 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*

## 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: 045CREMOSOBUFF Package: 6 pcs*

## 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*

*Sales Unit: 1 pc Variable Weight (1 Pc X 300 G) Code: 150PCA Package: 6 pcs*

## 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*

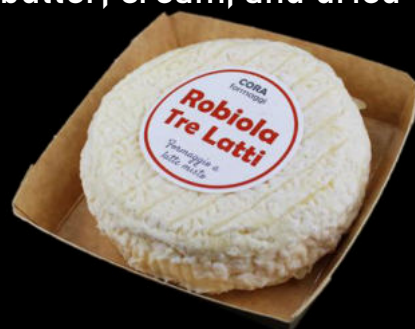
*Unit of Sale: 1 pc Variable Weight (1 Pc X 270 G) Code: 547CIABOT Package: 6 pcs*

## 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*



## BIANCANEVE goat milk



**SNOW WHITE.** Artisanal goat cheese with a sweet and enveloping flavor. Pasta with sustained creaminess. Intense earthy flavor capture the senses in every bite. Tradition, passion and quality blend perfectly. Unique.



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

*Sales Unit: 1 pc Variable Weight (1 Pc X 500 G) Code: 100BIANCANEVE Package: 6 pcs*

## TOMA BIANCA goat milk



**TOMA BIANCA.** A new, original, modern cheese offering fresh taste and complex aromas. It is produced in Monferrato where, together with the Langhe, research and tradition form the foundation of unique territories recognized worldwide.



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

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

## 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*

## 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*

## 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*

## 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*

## 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*

## 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*



## 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

## 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

## 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*

## 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

## «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

## 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*



## 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*

## 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*

## 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*



#### 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*

#### 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*

#### 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*

## 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*

## 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*

## BLU CORA goat milk

BLU CORA. A sensory masterpiece with blue-green veins, this goat milk blue cheese seduces with its compact texture and bold character. An intense tasting experience for refined palates.



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

*Sales Unit: 1 wheel Variable Weight (1 Pc X 5 KG) Code: 360BC Package: 1 pc*

## BLU MONT CENIS cow milk

Mountain milk, artisanal salting and patient aging up to 90 days create unique green-blue veining. The intense and complex flavor conquers true connoisseurs of fine cheeses.



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

*Sales Unit: 1 wheel Variable Weight (1 Pc X 2.5 KG) Code: 201BM Package: 1 pc*

## BLU MONTIS cow milk

Premium blue cheese aged for up to ninety days. The patient maturation develops intense flavors and complex aromas, creating a refined tasting experience for connoisseurs.



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

*Unit of Sale: 1 Variable Weight form (1 Pc X 1.6 KG) Code: 201MONTIS Package: 2 pcs*



## VERDE DI PECORA sheep milk



**SHEEP GREEN** This blue-veined cheese expresses the most genuine cheesemaking tradition through intense and unmistakable aromas. The compact, buttery, and melt-in-your-mouth paste encapsulates the strong character of sheep milk, offering a unique and memorable tasting experience.

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

*Sales Unit: 1 form Variable Weight (1 Pc X 2.5 KG) Code: 555VERPEC Package: 1 pc*

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## 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*

## The Creations

### 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*

## The Creations

### 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*

## The Creations

### 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*

## The Creations

### 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 400 g variable weight Code: 250PIN Package: 6 pcs*

## The Creations

### CENERENTOLA goat milk

CINDERELLA. Artisanal goat cheese with a sweet flavor, aged under vegetable charcoal. Intense creaminess and earthy aromas that captivate the senses. Tradition, passion and quality blend together in every bite for a unique and enveloping experience.



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

*Sales Unit: 1 pc 400 g variable weight Code: 250PIN Package: 6 pcs*

## The Creations

### 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*

## The Creations

### 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*

## The Creations

### 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*

## The Creations

**ROBIOLONE FRUTTATO****CON MIRTILLO E PISTACCHIO** al latte caprino

**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*

## The Creations

**ROBIOLONE FRUTTATO - CON ALBICOCCHIE 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*

## The Creations

### *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*

## The Creations

### *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*

## The Creations

### *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*

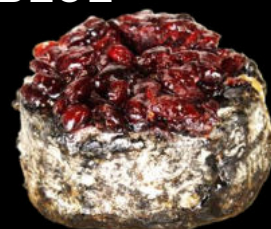
*Featuring: wrapped in vine leaf with candied cherries and sour cherries covered in chocolate*

*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*

## 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*

## 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 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

### *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*



### ***BLUE & BRANDA 43 WITH BERRIES AND PEARS, cow milk***

**BLUE & BRANDA 43 WITH BERRIES AND PEARS: A Symphony of Flavors.**

A unique gastronomic experience where the precious Branda 43 distillate, aged in barrique, masterfully blends with blue veining. Berries and pears create a harmonious explosion of sweetness and intensity, offering enveloping aromas and seductive colors.



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

*Featuring: pears, berries and Branda 43*

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

### ***BLU & GRAPPA NEBBIOLINA with pistachio, cow milk***

**BLU & GRAPPA NEBBIOLINA WITH PISTACHIO: blue-veined cheese with precious Langhe grappa aged in barrique. Creamy pistachio heart and decorative surface create an explosion of aromas and perfectly balanced flavors. Pure gastronomic excellence.**



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

*Featuring: pistachio cream, pistachios and Grappa Nebbiolina*

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

### ***BLU & RATAFIA' AL LAMPONE, cow milk***

**Discover Blu Ratafià al Lampone: a Piedmontese liqueur from a thousand-year tradition that releases fruity aromas. The sweet notes pair perfectly with Blu cheese, while strawberries enhance intense fragrances and enveloping flavors in a unique and irresistible sensory experience.**



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

*Featuring: strawberries and Ratafià made from raspberry*

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

BLU GRAN TORINO. Discover the perfect harmony between Gin and Blue: Blu Gran Torino is born! The blue-veined pasta wraps around a delicious cocoa-hazelnut cream, while the crunchy toasted broad beans deliver an explosion of unique flavors. An irresistible balance that captivates from the first taste!



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

*Featuring: cocoa and hazelnut cream, cocoa beans, Gin*

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



## *CAPRINO 35g x 2pz TARTUFO goat milk*



GOAT CHEESE 35g x 2pcs TRUFFLE. Discover the intense pleasure of fresh goat cheese enriched with precious summer black truffle. Enveloping flavor, unmistakable aroma. Two convenient 35g portions to savor excellence.



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

*Featuring: summer black truffle on surface*

*Unit of Sale: 1 pc fixed weight (2 Pcs X 35g) Code: F235TARTUFO Package: 10 pcs*

## *BASIN AL TARTUFO 65g x 2pz goat milk*



TRUFFLE KISSES. Discover the elegance of fresh goat cheese with summer black truffle. Two 65g portions of pure indulgence: intense flavors and the convenience of a 130g package. A unique sensory experience for refined palates.



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

*Featuring: summer black truffle on surface*

*Sales Unit: 1 pc fixed weight (2 Pcs X 65g) Code: F044TARTUFO Package: 10 pcs*

## *CAMEMBERT TARTUFATO cow milk*



TRUFFLE CAMEMBERT. Creamy bloomy rind cheese enriched with prized black truffle. Sweet and intense flavor, with earthy taste that captivate the palate. A refined and unforgettable gastronomic experience.



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

*Featuring: stuffed with summer black truffle*

*Sales Unit: 1 pc variable weight (1 Pc X 220 G) Code: 050VACCATAR Package: 6 pcs*



## *TARTUFATO LANGHETTO goat milk*



**TRUFFLE LANGHETTO.** Discover the excellence of our goat cheese stuffed with precious black truffle. Creamy and refined, it offers a unique sensory experience where sweetness and intensity blend in perfect harmony, delivering irresistible aromas.



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

*Featuring: stuffed with summer black truffle*

*Sales Unit: 1 pc Variable Weight (1 Pc X 200g) Code: 082TARTUFO Package: 9 pcs*

### Truffle specialties

## *BOCCONCINO TARTUFO 65g x 2pz cow milk*



**BOCCONCINO TRUFFLE.** Discover the excellence of summer black truffle in every bite! Two delicious 65g portions of fresh cheese, with an intense and unmistakable earthy taste. Convenient 130g format.



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

*Featuring: summer black truffle on surface*

*Sales Unit: 1 pc fixed weight (2 Pcs X 65g) Code: F644TARTUFO Package: 10 pcs*

### Truffle specialties

## *ROBIOLETTA TARTUFO NERO 100g goat milk*



Discover the elegance of fresh goat cheese in a convenient 100g package, enriched with precious summer black truffle. A unique sensory experience that combines the delicacy of goat cheese with earthy taste, perfect for refined palates.



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

*Featuring: summer black truffle on surface*

*Sales Unit: 1 pc fixed weight (1 Pc X 100 G) Code: F043TARTUFO Package: 9 pcs*



### ***TOMINO TARTUFO NERO 100g cow milk***

**TOMINO BLACK TRUFFLE 100g:** Excellence in 100g. Discover the intense balance between the creaminess of fresh cow milk tomino and the aromatic intensity of summer black truffle. An ideal portion that delivers authentic and refined flavors, perfect for any gourmet occasion.



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

*Featuring: summer black truffle on surface*

*Sales Unit: 1 pc fixed weight (1 Pc X 100 G) Code: F643TARTUFO Package: 9 pcs*

#### Truffle specialties

### ***STRACCO TARTUFATO cow milk***



#### **AGED TRUFFLE STRACCO.**

The Excellence that Conquers. A dairy masterpiece that combines tradition and luxury: whole cow milk enriched with precious black truffle flakes. The washed rind releases intense flavors that blend harmoniously with the unmistakable aroma of truffle, creating a unique and refined tasting experience for discerning palates.



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

*Featuring: black truffle inside the cheese*

*Sales Unit: 1 pc variable weight (1 Pc X 2 kg) Code: 100CLTAR2KG Package: 1 pc*

#### Truffle specialties

### ***LANGHIE' AL TARTUFO farcito con tartufo nero, cow milk***

**LANGHIE' WITH TRUFFLE** stuffed with black truffle, the dairy excellence of the Langhe region that wins you over at first taste. The perfect encounter between enveloping creaminess and precious truffle creates a unique sensory experience. Tradition and innovation merge in this gastronomic masterpiece. For true connoisseurs: an irresistible pleasure not to be missed.



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

*Featuring: stuffed with summer black truffle*

*Sales Unit: 1 pc variable weight (1 Pc X 4 kg) Code: 050LANGHIETAR Package: 1 pc*

## *ROBIOLONE TARTUFATO goat milk*



### TRUFFLE GOAT ROBIOLONE.

Discover gastronomic excellence in every bite. Our truffle Robiolone combines the creamy delicacy of goat milk with the intense aroma of precious truffle. The result of ancient cheesemaking mastery and careful aging, this refined-tasting cheese conquers the most demanding palates, offering a unique and unforgettable sensory experience.

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

*Featuring: black truffle inside the cheese*

*Sales Unit: 1 pc variable weight (1 Pc X 2 kg) Code: 055ROBTAR Package: 1 pc*

## Truffle specialties

## *TOMA DI PECORA AL TARTUFO sheep milk*



CHEESE MADE FROM SHEEP MILK WITH TRUFFLE. Discover the excellence of our aged sheep cheese with summer black truffle. Intense and refined flavor that transforms every moment into an unforgettable gourmet experience. Perfect for those who love authentic luxury.



*Availability: from the end of October to March*

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

*Featuring: black truffle inside the cheese*

*Sales Unit: 1 pc variable weight (1 Pc X 5 kg) Code: 087TOMAPECTAR Package: 1 pc*

## Truffle specialties

## *BLU FARCITO AL TARTUFO cow milk*



BLUE CHEESE WITH TRUFFLE. Discover the excellence of this blue-veined cheese where the blue veins blend masterfully with the precious aromas of truffle. A unique tasting experience that conquers the palate with its refined intensity and perfect balance between cheesemaking tradition and sophisticated flavors.



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

*Featuring: stuffed with summer black truffle*

*Sales Unit: 1 pc variable weight (1 Pc X 2.5 kg) Code: 201TARTUFO Package: 1 pc*