



**CORA CHEESE
PRESENTATION 2026**

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*

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



Where We Are

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



Our Milk

A love for tradition and
authentic flavor



Company with food safety
management system

UNI EN ISO 22000 – CSQA CERTIFICATE
No. 75641

Our Catalog

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

Fresh Goat Cheeses

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.

Fresh Goat Cheeses

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

Fresh Goat Cheeses

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

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

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



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

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

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

Fresh Goat Cheeses

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

Fresh Goat Cheeses

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

Fresh Goat Cheeses

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

Fresh Goat Cheeses

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

Fresh Goat Cheeses

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

Fresh Goat Cheeses

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

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

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

Fresh Cow Cheeses

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

Fresh Cow Cheeses

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

Fresh Cow Cheeses

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

Fresh Cow Cheeses

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

Fresh Cow Cheeses

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

Fresh Cow Cheeses

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

Fresh Cow Cheeses

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

Fresh Cow Cheeses

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

Fresh Cow Cheeses

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 FASCIATO A MANO 130g

From 100% Italian centrifuged cream

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



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

Sales Unit: 1 pc Fix Weight (1 Pz X 130 G) *Code:* F500BURRO130 *Box:* 10 pcs

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

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

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

Fresh Cow Cheeses

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

Fresh Cow Cheeses

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

Fresh Cow Cheeses

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

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

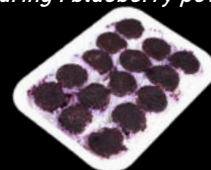
10g of DELICATE flavor. Perfect goat cheese for appetizers or to pair on a cheese platter with a glass of wine, on a slice of bread, for preparing carpaccio, salads and delicious main courses.



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

HO.RE.CA Line

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

HO.RE.CA Line

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

HO.RE.CA Line

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

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

Blue Cheeses

MINI BLU cow milk

A sweet and delicate blue cheese, where mountain milk enhances the flavour. Soft, compact and melt-in-your-mouth paste with a sweet and pleasant taste. A unique and refined tasting experience



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

Unit of Sale: 1 Fix Weight (1 Pc X 250 g) Code: F200MINIBLU Package: 9 pcs

Blue Cheeses

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: 60 days from the shipment

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

Blue Cheeses

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: 60 days from the shipment

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

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: 60 days from the shipment

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

Blue Cheeses



Available in half wheel



Available in quarter wheel

Blu di Bufala, a blue cheese aged over 60 days. The superior quality buffalo milk creates an intense and refined flavour.



Available whole wheel

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

Unità di Vendita: 1 form Variable Weight (1 Pc X 6 KG) Code: 045BLUBUFALA Package: 1 pc

Blue Cheeses

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: 60 days from shipment

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

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

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

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

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

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 450 g variable weight Code: 250PIN Package: 6 pcs

CROSTA LAVATA SPEZIATA cow milk



Washed rind cow's milk cheese, soft and enveloping, wrapped in an aromatic rind rich in spices. On the palate it reveals a bold and deep character, with warm and spiced notes that blend harmoniously with the creaminess of the milk.



Storage: 0° to +4°C Shelf-life: 35 days from the shipment Featuring: mix of vegetables and spices, pink pepper, rosemary

Sales Unit: 1 pc 450 g variable weight Code: 250SPEZIATA Package: 6 pcs

CROSTA LAVATA AI FIORI cow milk



Washed rind cow's milk cheese with a soft and enveloping paste, adorned with cornflower and marigold petals. A refined combination of floral delicacy and the intensity of the cheese, for a surprising sensory experience.



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

Sales Unit: 1 pc 450 g variable weight Code: 250FIORI Package: 6 pcs

CROSTA LAVATA ALLA CANNELLA cow milk



Washed rind cow's milk cheese with a soft and creamy paste, with an enveloping aroma of cinnamon that balances the typical pungent note and the intense and spiced flavour.



Storage: 0° to +4°C Shelf-life: 60 days from the shipment Featuring: cinnamon
Sales Unit: 1 pc 450 g variable weight Code: 250CANNELLA Package: 6 pcs

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

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

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

ROBIOLONE FRUTTATO

CON MIRTILLO E PISTACCHIO goat milk

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

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

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

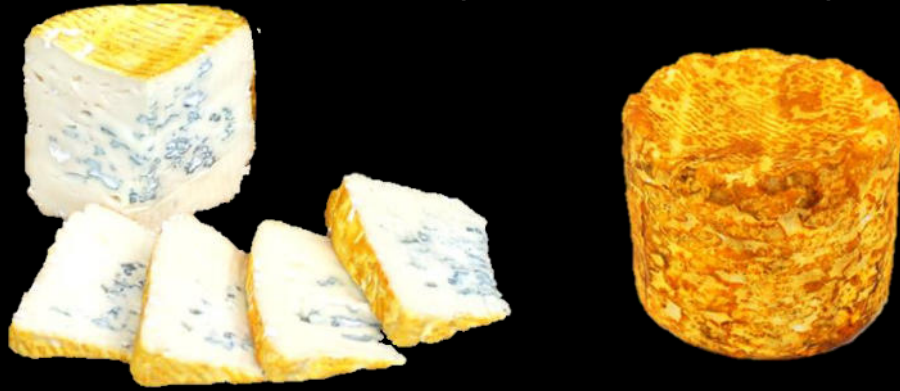
Sales Unit: 1 pc of 240 g fixed weight Code: F200BLUNERO Package: 6 pcs

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

The Creations

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

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

The Creations

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

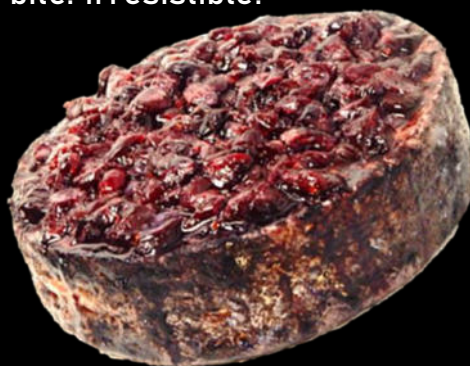
Featuring: wrapped in vine leaf with candied pear and clementine cubes

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 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

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

BLU CUOR DI MIRTILLO buffalo milk

Blu Cuor di Mirtillo: a blue cheese paste with a bold character, softened by fruity blueberry notes. A surprising balance between spicy and sweet.



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

Featuring: semi-candied blueberry

Sales Unit: 1 pc 3kg variable weight Code: 045MIRTILLO Package: 1 pc

BLU CUOR DI FRAGOLA buffalo milk



Blu Cuor di Fragola: a buffalo blue cheese with an intense and enveloping character, meeting the soft and fragrant sweetness of strawberries in a surprising and irresistible pairing



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

Featuring: semi-candied strawberry

Sales Unit: 1 pc 3kg variable weight Code: 045FRAGOLA Package: 1 pc

BLU CUOR DI ACETO BALSAMICO E PEPE ROSA buffalo milk



Blue cheese paste enhanced by the unmistakable and enveloping flavour of balsamic vinegar and the spiced and delicate note of pink pepper. A bold, refined and unforgettable harmony of flavours.



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

Featuring: balsamic vinegar and red pepper

Sales Unit: 1 pc 3kg variable weight Code: 045PEPEACETO 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 cow milk

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

BLU BLANCHE ALLA BIRRA 2,5 kg cow milk

An extraordinary cheese that unites dairy tradition and brewing mastery, with aromas of orange and coriander, and a soft and sophisticated paste.



Storage: 0° to +4°C Shelf-life: 45 days from the shipment
Featuring: Beer Blanche
Sales Unit: 1 pc variable weight (1 Pc X 2,5 KG) Code: 500BIRRA Package: 1 pc

BLU CUOR DI PASSITO CON PERE E FRAGOLE buffalo milk

A rich and complex buffalo blue cheese, perfectly paired with the sweet, liqueur-like notes of Passito di Pantelleria wine and the freshness of pears and strawberries.



Storage: 0° to +4°C Shelf-life: 45 days from the shipment
Featuring: Passito di Panetelleria wine, pear, strawberry
Sales Unit: 1 pc variable weight (1 Pc X 3 KG) Code: 045PASSITO Package: 1 pc

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: 045CREMOSOBUS 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

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

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

Our Selections

ROBIOLO 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 Al 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

Truffle Specialties

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

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

Truffle Specialties

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

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

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

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

LANGHIE' AL TARTUFO *filled with black truffle* *cow milk*

Discover LANGHIÉ, the dairy excellence of the Langhe region that wins you over at the very first taste. The perfect combination of enveloping creaminess and finest truffle creates a unique sensory experience. Tradition and innovation merge in this gastronomic masterpiece. For true connoisseurs: an irresistible pleasure you simply cannot miss.



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

Featuring: filled with summer black truffle

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



CORA FORMAGGI SAS DI GIANNI CORA

Via della Chiesa 5 12077 MONESIGLIO (CN)

Tel +39 0174 92418

mail: info@coraformaggi.it

www.coraformaggi.it