Rabbia 1890

A family story.
Made to be shared.



OUR STORY

Five generations in Ruffia.

Our story began in 1890 in Ruffia, between the Langhe hills and Mount Monviso. Since then, cheesemaking knowledge has passed through five generations of the Rabbia family, alongside the recipes and experience that give our cheeses their character.

Today we continue to make cheese here, using milk from the Cuneo area and renewed equipment. Piedmont's great protected cheeses meet our house specialities: soft, semi-hard, hard and blue cheeses, each expressing the same bond with our region.



1890

Founded in Ruffia

5 generations

A family story

Cuneo area

Our milk, our land

OUR PRODUCTS

Find your cheese.

Explore our three ranges. Tap a product name to open its sheet.

01

DOP

Great protected cheeses

Raschera DOP 05

Raschera DOP due latti 06

Bra Tenero DOP 07

Bra Duro DOP 08

Toma Piemontese piccola 09

02

MONVISO RANGE

Our house specialities

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The Rabbia character

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Gaia al tartufo 21

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FROM MILK TO CHEESE

Every wheel has a journey.



01 **The milk**

Our connection with the Cuneo area and its dairy farms.

02 **The craft**

Inherited recipes, experience and skilled hands guide cheesemaking.

03 **Time**

Maturation brings out the character of each cheese.

04 **On their way to you**

The wheels are prepared and packed, ready to reach our customers.

05 **At the table**

Cutting, pairing and the pleasure of sharing.

DOP

Raschera DOP



Our cow's milk Raschera DOP. One of Piedmont's great protected cheeses, matured for 30 days.

IN YOUR GLASS
Dolcetto d'Alba

ENJOY WITH
Fresh pears

MILK
Cow's milk

MATURATION
30 days

WEIGHT
8.5 kg

PACKAGING
1 wheel per carton

AWARDS
2025 · National award · Italian Cheese Awards
2025 · Gold · ONAF

DOP

Raschera DOP due latti



Cow's and goat's milk come together in Raschera DOP due latti. A different expression of this protected cheese, matured for 30 days.

IN YOUR GLASS

Langhe Favorita

ENJOY WITH

Fig compote

MILK

Cow's and goat's milk

MATURATION

30 days

WEIGHT

8.5 kg

PACKAGING

1 wheel per carton

AWARDS

2025 · Bronze · ONAF
2023 · Silver · ONAF

DOP

Bra Tenero DOP



Our Bra Tenero DOP. Made with cow's milk and matured for 45 days.

IN YOUR GLASS

Roero Arneis

ENJOY WITH

Wildflower honey

MILK

Cow's milk

MATURATION

45 days

WEIGHT

7.5 kg

PACKAGING

1 wheel per carton

AWARDS

2025 · Bronze · ONAF
2024 · Gold · ONAF
2023 · Silver · ONAF

DOP

Bra Duro DOP



Bra Duro DOP gives time its due: made with cow's milk and matured for 180 days.

IN YOUR GLASS

Barbera d'Alba

ENJOY WITH

Mixed berry preserve

MILK

Cow's milk

MATURATION

180 days

WEIGHT

7 kg

PACKAGING

1 wheel per carton

A family story.

Explore all our cheeses and find our contacts online.

DOP

Toma Piemontese piccola



Toma Piemontese in a small 2.5 kg wheel. Made with cow's milk and matured for 15 days.

IN YOUR GLASS
Gavi

ENJOY WITH
Acacia honey

MILK
Cow's milk

MATURATION
15 days

WEIGHT
2.5 kg

PACKAGING
2 wheels per carton

AWARDS
2025 · Bronze · ONAF

MONVISO RANGE

Il Gentile



One of our Linea Monviso cheeses. Il Gentile is made with cow's milk and matured for 90 days.

IN YOUR GLASS

Langhe Chardonnay

ENJOY WITH

Toasted hazelnuts

MILK

Cow's milk

MATURATION

90 days

WEIGHT

8.5 kg

PACKAGING

1 wheel per carton

A family story.

Explore all our cheeses and find our contacts online.

MONVISO RANGE

La Robusta



A firm, compact texture with bold, full-bodied flavours. La Robusta matures for 180 days.

IN YOUR GLASS

Amber Bock-style beer

ENJOY WITH

Sweet-and-sour red onions

MILK

Cow's milk

MATURATION

180 days

WEIGHT

8.5 kg

PACKAGING

1 wheel per carton

A family story.

Explore all our cheeses and find our contacts online.

MONVISO RANGE

Pe’ delMunt



A pressed cheese with an intense yet balanced flavour, recalling hazelnuts and woodland notes. Matured for 180 days.

IN YOUR GLASS

Langhe Nebbiolo

ENJOY WITH

Piedmontese cognà (grape-must preserve)

MILK

Cow’s milk

MATURATION

180 days

WEIGHT

7 kg

PACKAGING

1 wheel per carton

A family story.

Explore all our cheeses and find our contacts online.

THE CLASSICS

Blu di Cuneo



Blue veining and a firm yet melting texture. A project that tells the story of our region through the distinctive character of blue cheese.

IN YOUR GLASS

Moscato passito (dessert wine)

ENJOY WITH

Pear compote

MILK

Cow's milk

MATURATION

45 days

WEIGHT

2.5 kg

PACKAGING

2 wheels per carton

AWARDS

2025 · 1st place · Trofeo San Lucio
2025 · Silver · ONAF
2024 · Gold · ONAF
2024 / 2025 / 2026 · Quality diplomas · Infiniti Blu

THE CLASSICS

Primo Pascolo



A creamy texture with small eyes. Primo Pascolo captures the aromas of spring milk.

IN YOUR GLASS

Alta Langa Brut

ENJOY WITH

Walnut bread

MILK

Cow's milk

MATURATION

30 days

WEIGHT

6 kg

PACKAGING

1 wheel per carton

A family story.

Explore all our cheeses and find our contacts online.

THE CLASSICS

Nustral d’la Crota



One of our cow’s milk Classici. A 7.5 kg wheel, matured for 60 days.

IN YOUR GLASS

Dogliani

ENJOY WITH

Fig preserve

MILK

Cow’s milk

MATURATION

60 days

WEIGHT

7.5 kg

PACKAGING

1 wheel per carton

A family story.

Explore all our cheeses and find our contacts online.

THE CLASSICS

Il Nodo Vaccino



A soft texture with eyes and the sweet taste of fresh milk. Hand tying and a linen wrap give Il Nodo its distinctive bundle shape.

IN YOUR GLASS

Pale Helles-style beer

ENJOY WITH

Linden honey

MILK

Cow's milk

MATURATION

30 days

WEIGHT

2.2 kg

PACKAGING

2 wheels per carton

A family story.

Explore all our cheeses and find our contacts online.

THE CLASSICS

Il Nodo Misto



The sweetness of cow's milk meets the character of goat's milk. Il Nodo Misto brings two milks together in its distinctive bundle shape.

IN YOUR GLASS

Timorasso

ENJOY WITH

Apricot compote

MILK

Cow's and goat's milk

MATURATION

30 days

WEIGHT

2.2 kg

PACKAGING

2 wheels per carton

A family story.

Explore all our cheeses and find our contacts online.

THE CLASSICS

Toma al Peperoncino



Chilli meets our cow's milk toma. A 2.5 kg wheel, matured for 30 days.

IN YOUR GLASS

Weiss beer with low bitterness

ENJOY WITH

Apricot compote

MILK

Cow's milk

MATURATION

30 days

WEIGHT

2.5 kg

PACKAGING

2 wheels per carton

A family story.

Explore all our cheeses and find our contacts online.

THE CLASSICS

Toma alle Erbe Alpine



Alpine herbs meet our cow's milk toma. A 2.5 kg wheel, matured for 30 days.

IN YOUR GLASS
Saison beer

ENJOY WITH
Roast potatoes

MILK
Cow's milk

MATURATION
30 days

WEIGHT
2.5 kg

PACKAGING
2 wheels per carton

A family story.

Explore all our cheeses and find our contacts online.

THE CLASSICS

Toma Nostralino



A cow's milk Classic in a 2.5 kg wheel. Matured for 30 days.

IN YOUR GLASS

Young Barbera

ENJOY WITH

Plum compote

MILK

Cow's milk

MATURATION

30 days

WEIGHT

2.5 kg

PACKAGING

2 wheels per carton

A family story.

Explore all our cheeses and find our contacts online.

THE CLASSICS

Gaia al tartufo



Truffle meets cow's milk in a Rabbia Classico.

IN YOUR GLASS

Langhe Nebbiolo

ENJOY WITH

Grilled polenta

MILK

Cow's milk

MATURATION

30 days

WEIGHT

2.5 kg

PACKAGING

2 wheels per carton

A family story.

Explore all our cheeses and find our contacts online.

AWARDS

Quality recognised.

2026 — **Blu di Cuneo**

Quality diploma · Infiniti Blu

Infiniti Blu Competition

2025 — **Blu di Cuneo**

Quality diploma · Infiniti Blu

Infiniti Blu Competition

2025 — **Raschera DOP**

National award · Italian Cheese Awards

Italian Cheese Awards · 10th edition / Category: Semi-mature cheeses

2025 — **Blu di Cuneo**

Silver · ONAF

3rd Regional Cheese Competition / Category: Blu di Cuneo

2025 — **Bra Tenero DOP**

Bronze · ONAF

3rd Regional Cheese Competition / Category: Bra Tenero DOP

2025 — **Raschera DOP**

Gold · ONAF

3rd Regional Cheese Competition / Category: Raschera DOP

2025 — **Raschera DOP due latti**

Bronze · ONAF

3rd Regional Cheese Competition / Category: Raschera DOP

2025 — **Toma Piemontese piccola**

Bronze · ONAF

3rd Regional Cheese Competition / Category: Toma Piemontese DOP

AWARDS

A history of recognition.

2025 — **Blu di Cuneo**

1st place · Trofeo San Lucio

Trofeo San Lucio / Category: Non-PDO blue cheeses

2024 — **Blu di Cuneo**

Quality diploma · Infiniti Blu

Infiniti Blu Competition

2024 — **Blu di Cuneo**

Gold · ONAF

2nd Regional Piedmontese Cheese Competition / Category: Cow's milk Blu di Cuneo

2024 — **Bra Tenero DOP**

Gold · ONAF

2nd Regional Piedmontese Cheese Competition / Category: Bra Tenero DOP

2023 — **Bra Tenero DOP**

Silver · ONAF

1st Regional Piedmontese Cheese Competition / Category: Semi-hard PDO cheeses

2023 — **Raschera DOP due latti**

Silver · ONAF

1st Regional Piedmontese Cheese Competition / Category: Raschera DOP

2018 — **Goat's milk blue cheese**

Bronze · ONAF

Cheese Festival · Cuneo Cheese Competition / Category: Goat's milk blue cheeses

2018 — **Cow's milk blue cheese**

Silver · ONAF

Cheese Festival · Cuneo Cheese Competition / Category: Cow's milk blue cheeses

LET'S TALK

Good things begin with a conversation.

A question about our products, a meeting or a project to share. We would love to hear from you.

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Visit the Rabbia website

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