A family story.
A character that endures.

Our story, our region, our cheeses and awards.
Resources to tell the story of Caseificio Rabbia.

OUR DAIRY

OUR SUPPLY CHAIN

OUR PRODUCTS

AWARDS

PRESS KIT / OCTOBER 2026

info@francescorabbia.it

COMPANY PROFILE

Five generations. The same land.

Since 1890, the Rabbia family has been making cheese in Ruffia, passing its knowledge through five generations. Between the Langhe hills and Mount Monviso, our connection with the region is expressed every day through milk sourced in the Cuneo area and a range of soft, semi-hard, hard and blue cheeses.

Recipes and experience pass from one generation to the next as the dairy renews its equipment. Our range brings together Piedmont's great protected cheeses and our own specialities, combining tradition and modernity while retaining the family's character.



KNOWLEDGE IS PASSED ON. OUR DAIRY EVOLVES.

KEY FACTS

Rabbia at a glance.

FOUNDED	1890, in Ruffia
IDENTITY	Family dairy, fifth generation
OUR REGION	Ruffia, province of Cuneo, Piedmont
OUR MILK	Milk sourced in the Cuneo area
PRODUCTION	Soft, semi-hard, hard and blue cheeses
DAIRY & PRODUCTION SITE	Via Scarnafigi 3B, 12030 Ruffia (CN)
REGISTERED OFFICE	Via Beato Pietro 2, 12030 Ruffia (CN)

MILESTONES IN A FAMILY STORY

1890 Founded in Ruffia in the late nineteenth century.

Early 1900s Generational continuity and growth, passing on recipes and traditional vat cheesemaking.

1980s-1990s A focus on Piedmont's great PDO cheeses.

Today The fifth generation: renewed equipment and continued production in Ruffia.

FROM MILK TO CHEESE

A journey worth telling.



01 The milk

Our story begins with the Cuneo area, its farms and their milk.



02 The craft

Experience, skilled hands and inherited recipes guide the cheesemaking process.



03 Time

Maturation gives each cheese its own character.



04 On their way to you

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



05 At the table

The journey is completed through cutting, pairing and sharing.

OUR PRODUCTS

Three ranges, many expressions.

DOP

Great protected cheeses

Raschera DOP

Raschera DOP due latti

Bra Tenero DOP

Bra Duro DOP

Toma Piemontese piccola

MONVISO RANGE

Our house specialities

Il Gentile

La Robusta

Pe' delMunt

THE CLASSICS

The Rabbia character

Blu di Cuneo

Primo Pascolo

Nustral d'la Crota

Il Nodo Vaccino

Il Nodo Misto

Toma al Peperoncino

Toma alle Erbe Alpine

Toma Nostralino

Gaia al tartufo

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

Our awards over the years.

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

BRAND AND CONTACTS

Resources, people, contacts.

The Rabbia 1890 brand
Use the supplied logo, preserving its proportions and colours. Leave clear space around it and choose a background that ensures legibility. Do not redraw or distort the mark.

FOR INFORMATION, INTERVIEWS AND RESOURCES

info@francescorabbia.it

0172 373322 +39 379 307 7816

Dairy & production site
Via Scarnafigi 3B, 12030 Ruffia (CN)

Registered office
Via Beato Pietro 2, 12030 Ruffia (CN)

Instagram / caseificio_rabbia_francesco

Facebook / Caseificio Francesco Rabbia

LinkedIn / Caseificio Francesco Rabbia

Visit our website and online press kit

Inside the pack: company profile, key facts, press copy, awards, product sheets, logo and selected photographs.