PRESS TEXTS

Ready-to-use press copy.

SHORT VERSION

Caseificio Rabbia is a family dairy founded in 1890 in Ruffia, in the province of Cuneo. Now in its fifth generation, it makes cheese with milk from the Cuneo area. Its range includes Piedmontese PDO cheeses, house specialities and blue cheeses.

EXTENDED VERSION

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. Awards include the 2025 Italian Cheese Awards prize for Raschera DOP and first place for Blu di Cuneo at the 2025 Trofeo San Lucio in the non-PDO blue cheese category.

Contacts: info@francescorabbia.it