PRODUCT SHEETS / DOP

Raschera DOP



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

MILK
Cow's milk

MATURATION
30 days

WEIGHT
8.5 kg

PACKAGING
1 wheel per carton

IN YOUR GLASS
Dolcetto d'Alba

ENJOY WITH
Fresh pears

Explore awards and further information online

PRODUCT SHEETS / 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.

MILK
Cow's and goat's milk

MATURATION
30 days

WEIGHT
8.5 kg

PACKAGING
1 wheel per carton

IN YOUR GLASS
Langhe Favorita

ENJOY WITH
Fig compote

Explore awards and further information online

PRODUCT SHEETS / DOP

Bra Tenero DOP



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

MILK
Cow's milk

MATURATION
45 days

WEIGHT
7.5 kg

PACKAGING
1 wheel per carton

IN YOUR GLASS
Roero Arneis

ENJOY WITH
Wildflower honey

Explore awards and further information online

PRODUCT SHEETS / DOP

Bra Duro DOP



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

MILK
Cow's milk

MATURATION
180 days

WEIGHT
7 kg

PACKAGING
1 wheel per carton

IN YOUR GLASS
Barbera d'Alba

ENJOY WITH
Mixed berry preserve

Explore awards and further information online

PRODUCT SHEETS / DOP

Toma Piemontese piccola



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

MILK
Cow's milk

MATURATION
15 days

WEIGHT
2.5 kg

PACKAGING
2 wheels per carton

IN YOUR GLASS
Gavi

ENJOY WITH
Acacia honey

Explore awards and further information online

PRODUCT SHEETS / MONVISO RANGE

Il Gentile



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

MILK
Cow's milk

MATURATION
90 days

WEIGHT
8.5 kg

PACKAGING
1 wheel per carton

IN YOUR GLASS
Langhe Chardonnay

ENJOY WITH
Toasted hazelnuts

Explore awards and further information online

PRODUCT SHEETS / MONVISO RANGE

La Robusta



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

MILK
Cow's milk

MATURATION
180 days

WEIGHT
8.5 kg

PACKAGING
1 wheel per carton

IN YOUR GLASS
Amber Bock-style beer

ENJOY WITH
Sweet-and-sour red onions

Explore awards and further information online

PRODUCT SHEETS / MONVISO RANGE

Pe’ delMunt



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

MILK
Cow’s milk

MATURATION
180 days

WEIGHT
7 kg

PACKAGING
1 wheel per carton

IN YOUR GLASS
Langhe Nebbiolo

ENJOY WITH
Piedmontese cognà (grape-must preserve)

Explore awards and further information online

PRODUCT SHEETS / 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.

MILK
Cow's milk

MATURATION
45 days

WEIGHT
2.5 kg

PACKAGING
2 wheels per carton

IN YOUR GLASS
Moscato passito (dessert wine)

ENJOY WITH
Pear compote

Explore awards and further information online

PRODUCT SHEETS / THE CLASSICS

Primo Pascolo



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

MILK
Cow's milk

MATURATION
30 days

WEIGHT
6 kg

PACKAGING
1 wheel per carton

IN YOUR GLASS
Alta Langa Brut

ENJOY WITH
Walnut bread

Explore awards and further information online

PRODUCT SHEETS / THE CLASSICS

Nustral d'la Crota



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

MILK
Cow's milk

MATURATION
60 days

WEIGHT
7.5 kg

PACKAGING
1 wheel per carton

IN YOUR GLASS
Dogliani

ENJOY WITH
Fig preserve

Explore awards and further information online

PRODUCT SHEETS / 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.

MILK
Cow's milk

MATURATION
30 days

WEIGHT
2.2 kg

PACKAGING
2 wheels per carton

IN YOUR GLASS
Pale Helles-style beer

ENJOY WITH
Linden honey

Explore awards and further information online

PRODUCT SHEETS / 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.

MILK
Cow's and goat's milk

MATURATION
30 days

WEIGHT
2.2 kg

PACKAGING
2 wheels per carton

IN YOUR GLASS
Timorasso

ENJOY WITH
Apricot compote

Explore awards and further information online

PRODUCT SHEETS / THE CLASSICS

Toma al Peperoncino



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

MILK
Cow's milk

MATURATION
30 days

WEIGHT
2.5 kg

PACKAGING
2 wheels per carton

IN YOUR GLASS
Weiss beer with low bitterness

ENJOY WITH
Apricot compote

Explore awards and further information online

PRODUCT SHEETS / THE CLASSICS

Toma alle Erbe Alpine



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

MILK
Cow's milk

MATURATION
30 days

WEIGHT
2.5 kg

PACKAGING
2 wheels per carton

IN YOUR GLASS
Saison beer

ENJOY WITH
Roast potatoes

Explore awards and further information online

PRODUCT SHEETS / THE CLASSICS

Toma Nostralino



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

MILK
Cow's milk

MATURATION
30 days

WEIGHT
2.5 kg

PACKAGING
2 wheels per carton

IN YOUR GLASS
Young Barbera

ENJOY WITH
Plum compote

Explore awards and further information online

PRODUCT SHEETS / THE CLASSICS

Gaia al tartufo



Truffle meets cow's milk in a Rabbia Classico.

MILK
Cow's milk

MATURATION
30 days

WEIGHT
2.5 kg

PACKAGING
2 wheels per carton

IN YOUR GLASS
Langhe Nebbiolo

ENJOY WITH
Grilled polenta

Explore awards and further information online