

The selection of cheese

Our selection is synonym of excellence, fruit of tradition and experience, prestige of the dairy.

Its production is carried out by carefully “selecting” a milk rich in proteins, drawn from the cows and sheeps belonging to the best breeds of cattle.

It is for this reason that the cheese has been called “Selection”, in virtue of the care and precision of the milk analyses, which attribute the supremacy of wholesomeness to the product.

But his excellence is natural: it derives especially from its special flavour whose artificer is the time, which leaves to man the task of a constant pleasant wait.

We selected: buffalo mozzarella and cheeses, cows mozzarella, burrata, fresh and smoked scamorza, fresh ricotta, grana padano, parmigiano reggiano, asiago, fontina, gorgonzola, etc..





Hams

Thanks to a careful and meticulous control processing, and in strict compliance with the EU regulations, all products have a superior quality and guaranteed. The secret that gives meats delicacy and fragrance, typical of these mountainous areas, lies in the accurate selection of pigs and in artisan wise consolidated in the traditions and transmitted from generation to generation.

Our selection: prosciutto crudo, speck, capocollo, bresaola, pancetta, soppressata, meat sausage ; liver sausage ; soppressata and sausage with truffle made from animals born and reared in Italy, fueled with natural products following the traditional practice.

Processing with natural methods: neither coloring nor flavoring summary, only natural spices and especially first quality meat ;

We also select a range of products from Tuscany: finocchiona, porchetta, lonzino, pillow, etc...

