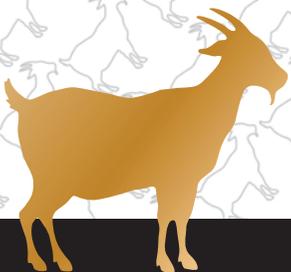


®
CASEIFICIO
ROCCAVERANO



ITALIAN MILK





ROCCAVERANO CHEESE FACTORY

Affinage masters

We are proud of our long cheese-making history, however our real journey started in 2005 when we became a private company. Since then the Roccaverano Cheese factory has grown steadily thanks to ongoing investments in our business and technology.

Today, we are a commercial farm operating at the highest standards of production quality. Our cheese varieties, with their unique and unmistakable textures, flavours and aromas, are the product of a series of exclusive factors. To begin with there is the local terroir, the Langhe, with its abundance of rich pastures. It is across this territory and nearby areas that we carry out a careful selection of farms that ensure the production of superior milk. Then there is the careful affinage, the delicate and complex aging and ripening process that transforms the initial cheese form into an exceptional finished product. We devote the utmost care and attention to this refined and complex process. Freshly produced cheese forms are matured in cheese ripening rooms (encouraging the growth of white moulds), at controlled temperature and humidity, and are carefully monitored by affineurs until maturity is reached.

It is a very important phase requiring specialist skills and experience to ensure the qualities and characteristics of each cheese type are enhanced.

This is how all our cheeses are crafted: by combining expertise, attention, and passion with respect for local traditions and a desire to satisfy today's consumer requirements.



Robiola di Roccaverano

Tradition and local heritage

Making good cheese is an art form. At Roccaverano cheese factory we understand this well.

We produce our famous Robiola following an ancient tradition passed down by cheesemakers for centuries, using only whole, raw goat milk sourced exclusively from our local pastures.

We add our expertise, attention, and passion to create an outstanding product that will delight consumers with its unique and unmistakable taste. **Robiola di Roccaverano is a D.O.P. cheese** (Protected designation of origin).

From the cheese factory to the table, the same taste and aroma

Our focus on preserving the quality and original characteristics of our products also requires care in the selection of packaging materials which has led us to Ovtene. Light, ecological, and 100% recyclable as plastic waste, Ovtene ensures the optimal preservation of our cheeses, including their texture, freshness, flavour and aroma. It also prolongs shelf life and prevents loss of aroma, allowing consumers to enjoy our delicious cheeses in the way we intended, experiencing all of their exclusive and refined characteristics.

A place and a product with a rich history

Roccaverano, the small capital of Langa Astigiana, is a hamlet rich in history and charm and built on the highest hill of the Langhe district. Besides some artistic treasures such as the Renaissance Church of Santa Maria Annunziata whose facade was designed by Bramante, Roccaverano can also boast some gastronomic treasures such as hazelnuts, cured meats, goat meat, and the famous Robiola. This historical goat cheese of Celtic origin owes its present name to the Romans who named it “rubeola”, from Latin “ruber”, in reference to the reddish colour of its mature rind. The first Italian goat cheese to obtain the D.O.P. certification, Robiola di Roccaverano obtained European recognition in July 1996.



Goat cheese varieties

Robiola

DI ROCCAVERANO D.O.P.



Robiola di Roccaverano, the first D.O.P. food product to be registered in Piedmont, is a cheese produced from raw goat milk following an ancient tradition. Made according to strict procedural guidelines that restrict its production to a tiny piece of land, our Robiola is left to ripen for about a week, until it develops a delicate white layer of natural mould.

Raw materials:
raw goat milk, salt, rennet

Preservatives:
absent

Product notes:
D.O.P. milk from locally-bred livestock

Size:
approx. 300 g

Packaging:
1. ovtene and sleeve for food use
2. round wooden box



Robiola

PURA CAPRA DELLE LANGHE



Puracapra delle Langhe is the typical goat Robiola made using lactic curds and matured for about a week in an aging room where temperature and humidity are steadily controlled. Thanks to this refining process Robiola gradually forms a delicate and delicious white layer of natural mould, beneath which its creamy and sweet texture develops into a sweet and delicate palatal sensation.

Raw materials:
goat milk, salt, rennet and lactic cultures.
It may contain traces of cow milk

Preservatives:
absent

Notes on product:
origin of milk: Italy

Size:
approx. 300 g

Packaging:
1. ovtene and sleeve for food use
2. round wooden box



Capriccio

PURACAPRA



Goat milk Robiolina is produced through maturing lactic curds for about seven days in an aging room. This week of affinage, besides forming a velvety, white coating, is also responsible for the delicate sweet flavour of the cheese and hides the acidity that is common with goat milk. Processing in small moulds with no holes (as opposed to the moulds that are used for crafting classic Robiola) allows for a softer and creamier texture.

Raw materials:
goat milk, salt, rennet and lactic cultures.
It may contain traces of cow milk

Preservatives:
absent

Notes on product:
origin of milk: Italy

Size:
approx. 200 g

Packaging:
1. ovtene and sleeve for food use
2. round wooden box



Pregiata

DI CAPRA



This soft goat cheese (Tomino) from rennet-based curds is characterised by its small size (weighing about 130 grams), its velvety white rind and its sweet, creamy interior. Matured for about seven days in an aging room, it reaches its peak maturation about 20 days after production.

Raw materials:
goat milk, cream, salt, rennet and lactic cultures

Preservatives:
absent

Product notes:
origin of milk: Italy

Size:
approx. 130 g

Packaging:
ovtene and sleeve for food use



Capriccio

DELLA ROCCA



This Robiolina cheese derived solely from goat curd stands out for its fresh and delicately acidic flavour as well as for its high digestibility. Its spreadability makes it the ideal match for all aromatic herbs and its small size – with a weight of 200 grams – favours immediate consumption.

Raw materials:

goat milk, salt, rennet and lactic cultures. It may contain traces of cow milk

Preservatives:

potassium sorbate

Product notes:

origin of milk: Italy

Size:

approx. 200 g

Packaging:

ovtene and wrapping for food use



Robiola

PURACAPRA FRESCA



Traditional Robiola from pure fresh goat milk (weighing about 300 grams) and characterised by its spreadable texture and delicate acidity, typical of lactic acid fermentation processes with high pH acidity levels. The texture and high digestibility of the product make it particularly suitable for recipes using a range of herbs and aromas.

Raw materials:

goat milk, salt, rennet and lactic cultures. It may contain traces of cow milk

Preservatives:

potassium sorbate

Product notes:

origin of milk: Italy

Size:

approx. 300 g

Packaging:

ovtene and wrapping for food use



Crescenza

DI CAPRA



Our goat Crescenza is characterised by its sweetness and balanced creaminess that continues to evolve during ripening. The near absence of lactose combined with the natural properties of goat milk contribute to the high digestibility and uniqueness of this fresh cheese. Sweet, creamy and lacking the acidity typically found in goat milk.

Raw materials:

goat milk, cream, salt, rennet, and lactic cultures

Preservatives:

potassium sorbate

Product notes:

origin of milk: Italy

Size:

approx. 200 g

Packaging:

ovtene and wrapping for food use



Ricotta

DI CAPRA



Goat Ricotta is derived from goat whey, to which goat milk may be added for enhanced softness and creaminess. Characterised by a velvety yet distinctive flavour, it is highly digestible thanks to the natural properties of goat milk.

Raw materials:

goat whey, salt

Preservatives:

absent

Product notes:

origin of milk: Italy

Size:

approx. 250 g

Packaging:

pot with lid and sleeve for food use



Quadra

DI LANGA



This goat cheese is obtained using rennet curds and matured for about seven days in aging rooms; it is soft to cut and characterised by a creamy, sweet interior. The velvety taste of its delicate white rind blends perfectly with its sweet and soft interior.

Raw materials:
goat milk, cream, salt, rennet and lactic cultures

Preservatives:
absent

Product notes:
origin of milk: Italy

Size:
approx. 1.500 g

Packaging:
ovtene and sleeve for food use



Contessa

DI CAPRA



Goat Caciottina with a sweet and delicate taste; the short maturation of seven days renders a product with a slice that is soft, yet not creamy, and a white uniform texture. A mild cheese, it is delicate and highly digestible.

Raw materials:
goat milk, salt, rennet and lactic cultures.
It may contain traces of cow milk

Preservatives:
absent

Product notes:
origin of milk: Italy

Size:
approx. 1.000 g

Packaging:
ovtene and sleeve for food use



**Cheeses
obtained from
two/three
types
of milk**

Reginella

DELLE LANGHE



This cheese obtained from cow and sheep milk using rennet curds is characterised by a soft texture that evolves over days into a creamy explosion. The presence of sheep milk brings a sweet and delicate flavour which blends perfectly with the fruity aromas of the thin white rind.

Raw materials:
cow milk, sheep milk, cream, salt, rennet
and lactic cultures

Preservatives:
absent

Notes on product:
origin of milk: Italy

Size:
approx. 300 g

Packaging:
ovtene and sleeve for food use



Il Cit

DELLA LANGA



Tomino obtained from cow and sheep milk using rennet curds and aged carefully over a seven-day period. It is characterised by the typical sweet and enveloping flavour of sheep milk, blended perfectly with Piedmontese cow milk. The small size, weighing about 130 grams, makes it a perfect bite-sized food for individual consumption.

Raw materials:

cow milk, sheep milk, cream, salt, rennet and lactic cultures

Preservatives:

absent

Product notes:

origin of milk: Italy

Size:

approx. 130 g

Packaging:

ovtene and sleeve for food use



Ricotta

MISTA



Mixed Ricotta results from a balanced blend of cow, goat and sheep whey with the addition of the perfect quantity of milk to enhance creaminess. Because of its sheep whey content, this Ricotta is very sweet and perfect for use in kitchens and pastry shops.

Raw materials:

whey of cow milk, goat milk, sheep milk, salt

Preservatives:

absent

Notes on product:

origin of milk: Italy

Size:

approx. 250 g

Packaging:

pot with lid and sleeve for food use



Robiola

TRELANGHE



Robiola Trelanghe is a lactic curd Robiola produced with cow, goat and sheep milk. The typical 300 gram size is reminiscent of the traditional cheese-making methods used by Piedmontese farmers when all milk types available would be mixed together. The careful blending of the three milk types and seven-day affinage deliver a Robiola with a delicate, sweet and velvety flavour.

Raw materials:

cow milk, goat milk, sheep milk, cream, salt, rennet and lactic culture

Preservatives:

absent

Notes on product:

origin of milk: Italy

Size:

approx. 300 g

Packaging:

1. ovtene and sleeve for food storage
2. round wooden box



Capris

TRELATTI



This Robiolina, obtained from the lactic curds of three different types of milk (cow, goat and sheep), is characterised by a delicate and sweet flavour due to the presence of sheep milk. After seven-day affinage, the product presents a white, wrinkled rind – even more pronounced in the small 200 gram size than the classic 300 gram size Robiola – resulting in enhanced creaminess and softness.

Raw materials:

cow milk, goat milk, sheep milk, cream, salt, rennet and lactic cultures

Preservatives:

absent

Product notes:

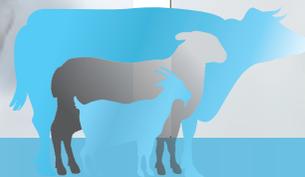
origin of milk: Italy

Size:

approx. 200 g

Packaging:

1. ovtene and sleeve for food use
2. round wooden box





A project for Biodiversity

Love for nature, respect for the environment and the ecosystem, and the desire to provide consumers with genuine products are the objectives shared by two large farms in the Piedmont region, **Caseificio di Roccaverano** and **Tenuta Il Ritiro**. Their collaboration gives rise to 100% Italian, natural and organic products, which meet the demands for a healthy and balanced diet together with a desire for traditional flavours and aromas. Giacomo Acerbi from Il Ritiro is the brains behind the important Bees Republic project which has created an oasis of biodiversity for bees and is supported by Caseificio Roccaverano.

Protecting bees and their pollination activity, **Bees Republic** aims to safeguard and improve the environment. This is achieved through biomonitoring (bees are biological indicators of environmental conditions) and the creation of protected biodiversity areas. The Bees Republic logo placed on Caseificio di Roccaverano products speaks to its commitment to the ecosystem and assures consumers of the environmental quality of the territory of origin of its products.

CASEIFICIO DI ROCCAVERANO SRL SOCIETÀ AGRICOLA

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