

*Curiamo il Produttore  
Coccoliamo il Consumatore*



**ARGIOLAS<sup>®</sup>**  
FORMAGGI

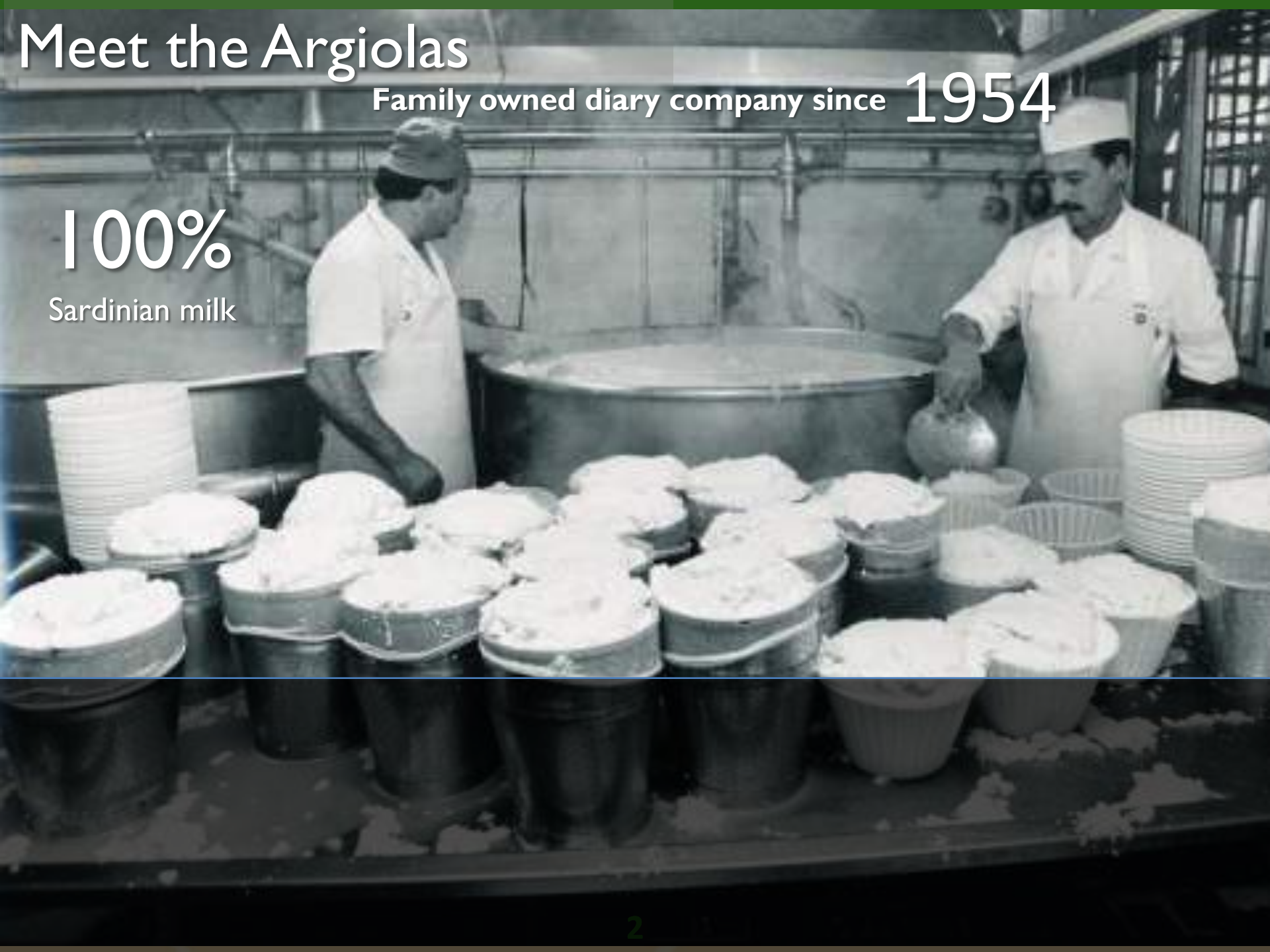


# Meet the Argiolas

Family owned dairy company since 1954

100%

Sardinian milk



# Meet the Argiolas

10.000 m<sup>2</sup> Plant

Distribution Plant near **Bologna**

Capacity 20 mln lt of milk

4 mln kg of cheese

60 employees



# The factory





# Where

Surrounded by nature in the middle of Dolianova's hills..

..Dolianova is a small country town of 9.000 people in South Sardinia



# Mission

**Our mission is to satisfy our customers by offering traditional Sardinian dairy products made with the highest technological and hygienic standards**



**Practically..**

**We are Traditionally Innovative**



**What makes  
Argiolas unique?**



*Quality*

*Values*

*Products*

*Communication*





# Values



High focus on the **animal well-being**

**Constant check** on our main raw material in order to obtain **high quality products.**

Severe selection of farmers

Milk payment above the average price for **high quality** milk from **well fed animals.**



# Values



We believe in the protection of the environment and in a sustainable development, **balancing economical growth while protecting nature.**

- Fine-tuning of procedures to **reduce energy and production waste;**

- **Photovoltaic system**

- Thanks to a water treatment plant we can **re-use the water for irrigation and the mud as fertilizer.**

- **Use of Green Energy with GNL**

**Values: All Natural products**

A glass jar filled with white cream, tied with a piece of brown twine, sits on a wooden surface. A wooden spoon and a sprig of green leaves are also visible on the surface.

**NO additives**

**NO preservatives**

**only fresh milk**

**NO frozen milk**

**NO milk powder**



# Products

## D.O.P.



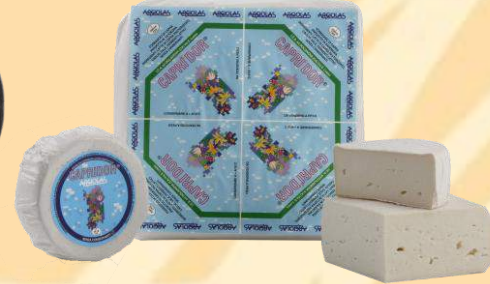
## Hard



## Soft



## Goat Cheese



## Organic Line



## Blue Cheese



## Pecorini CLA



## Ricotta



## Gift Box Spreadable cheese



## Fresh



# Pecorino CLA

**Naturally** contains **Omega3**

**4** different types of **Cheese**

Strong  
farm selection

Research by  
the **University**  
of Cagliari and Pisa

**PECORINO**  
**CLA**

Only milk with particular  
**nutritional values**

Tested at  
**Ospedale Brotzu**  
**Cagliari**

**Omega3** help maintaining  
balanced cholesterol levels in the  
blood

Published on British Journal  
of Nutrition aug 2012

*Pecorino Salute + Bontà is a total natural innovation, perfect for people with cholesterol issues.*

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# Organic line



Argiolas Formaggi organic line is a range of products for people looking for a wholly natural and healthy diet. All of our sheep products can be produced with an organic process.



**10** years of Organic cheese production

15

**5%** of total cheese sales



# Lactose free

## **Kenza**

thanks to completely natural and innovative production techniques, it maintains all the taste of traditional cheese

Certified by the Ministry of Health





# Communication

Social



Gadget



Events



Merchandising



# Marketing & sales organization





# Sales

75% North Italy

15% Foreign

10% Sardinia



## Distribution Channels

Large Scale Distribution,  
Wholesalers, catering

## Large Scale Distribution

Auchan

Carrefour

Rewe

Spar

Conad

Coop

Bennet

Pam

ESD

Sigma

Crai

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# Contacts

## **ARGIOLAS**<sup>®</sup> FORMAGGI

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