



ARGIOLAS[®]

FORMAGGI

PRODUCT CATALOGUE

ARGIOLAS® FORMAGGI

Argiolas Formaggi since over 60 years, produces goat's and sheep's cheeses. For us, quality, first of all, is based on values, like respect of tradition, technological innovation, attention for research and commitment to environmental sustainability. Our company is located in the hills of Dolianova, surrounded by greenery and the plant is spread over an area of 10,000 square meters, it is able to process about 20 million liters of milk a year and to produce about 4 million kg of finished product. Logistic is managed by our own distribution center near Monteveglio (BO). The company is also equipped with an H.A.C.C.P. and was the first dairy company in Sardinia to obtain ISO 9001 Certification in 1997. Argiolas Formaggi is also certified UNI EN ISO 22000: 2005, BRC and IFS. Our organic productions are ICEA certified.



BEST SELLERS

GIGLIO SARDO

Semi-aged Pecorino cheese with raw paste. From hints of hay, hazelnuts, fresh butter and cream. On the palate it is slightly grainy, Sweet and soluble, with a medium flavor. A balanced cheese with a medium long persistence and a pleasant finish.

Stor. temp.: 6°C / 12°C

Aging: Min 90 days

Ingredients: sheep's MILK, salt, rennet, lactic ferments. In crust preservative E235 and dyes E150d and E160b.



PERLA NERA

Young and fresh pecorino with a raw and compact texture, very white and almost without holes. The hints are of fresh milk, vegetable and fresh flowers. With a delicate taste and a light touch of sweet that recalls honey.

Stor. temp.: 6°C / 12°C

Aging: Min 15 days

Ingredients: sheep's MILK, salt, rennet, lactic ferments. In crust preservative E235 and dyes E172.



AGED CHEESES

GIGLIO EXTRA

Aged Pecorino cheese with raw paste. Hints of hay, toasted hazelnuts and melted butter. On the palate it is consistent and grainy, without an intense flavor. A balanced cheese with a long persistence and a pleasant finish.

Stor. temp.: 6°C / 12°C

Aging.: Min 180 days

Ingredients: sheep's MILK, salt, rennet, lactic ferments.
In crust preservative E235 and dyes E172.



PECORINO PEPATO

Aged Pecorino cheese with whole black peppercorns in a compact texture, slightly holed, with an intense aroma and a persistent and decisive flavor.

Stor. temp.: 6°C / 12°C

Aging.: Min 180 days

Ingredients: sheep's MILK, salt, rennet, pepper (0.6%), lactic ferments.



PECORINO DEL COLLE EXTRA

Hard pecorino cheese with a semi-cooked paste, straw yellow and slightly holed. An intense aroma, hints of hay. Toasted notes, animal note and bread crust. Strong and pleasantly spicy taste.

Stor. temp.: 6°C / 12°C

Aging: Min 120 days

Ingredients: sheep's MILK, salt, rennet, lactic ferments.



SOFT

FIORDIVALLE

It is a young and fresh pecorino, made with sheep's milk and raw paste. The texture is compact, very white and almost without holes. The hints are of fresh milk, fresh grass and white flowers. The taste is delicate and gentle.

Stor temp: 6°C / 12°C

Aging.: Min 20 days

Ingredients: sheep's MILK, salt, rennet, lactic ferments.



DOLCE SMERALDO

Gouda type pecorino. Washed rind and straw-colored, fat, elastic and compact paste, it has amino acid crystals such as tyrosine, that releases an intense flavor, reminiscent of toasted hazelnuts and vanilla.

Stor temp: 6°C / 12°C

Aging.: Min 90 days

Ingredients: sheep's MILK, salt, rennet, lactic ferments.



COSTA D'ORO

Pecorino with raw paste. The texture is compact, white and almost devoid of holes. The scents are milk, fresh cream, freshly cut grass. The taste is delicate and gentle.

Stor. temp 6°C / 12°C

Aging.: Min 30 days

Ingredients: sheep's MILK, salt, rennet, lactic ferments.



CUOR D'OR DI PECORA

Fresh pecorino, with a bloomy rind, covered by a soft white mold (*Penicillium Candidum*). Soft, straw-colored paste with a creamy heart.

The hints are of fresh milk and champignon mushrooms in the crust; the flavor is irresistible, of butter, cream, elegant and delicate. The crust is edible.

Stor. temp 6°C / 12°C

Aging: Min 15 days

Ingredients: sheep's MILK, salt,rennet, lactic ferments.

100% recyclable packaging



BREBIDOR

Fresh pecorino, with a bloomy rind, (*Penicillium Candidum* on the surface). The white paste tending to straw yellow and chalk white crust, usually gives light and delicate sensory notes. It gives aromas of fresh milk and champignon mushrooms in a crust and a pleasant buttery taste. The crust is edible.

Stor. temp.: 6°C / 12°C

Aging: Min 15 days

Ingredients: sheep's MILK, salt,rennet, lactic ferments.

THREE PECORINO PACKAGE

TRIS APERITIVO

Three different types of pecorino cheese with a unique flavor for the three different seasonings. 12 slices (4/type) stored in a convenient packaging.

Perla Nera: fresh pecorino

Giglio Sardo: semi-aged pecorino

Il Colle: aged pecorino

Stor. temp.: 4°C / 8°C

Aging.: Fresh/ Semi-aged / Aged



DOP/PDO



PECORINO SARDO MATURO DOP

Pecorino Sardo Maturo, has a cylindrical shape with flat faces and right height. The rind is stiff and smooth, ocher yellow. The paste is straw yellow and becomes more intense depending on the seasoning. The aroma is intense, with hints of hay, toasted notes, an animal note and bread crust. When tasted, it is soluble and balanced, no flavor prevails over the other.

Stor. temp.: 6°C / 12°C

Aging: Min 120 days

Ingredients: sheep's MILK, salt, rennet, lactic ferments.

PECORINO SARDO DOLCE DOP

Pecorino Sardo Dolce has a cylindrical shape with flat faces and a straight or slightly convex height; straw yellow crust, smooth and thin. The paste is white, soft, compact, with sparse holes, with a sweet and aromatic taste. From the scents of fresh milk, pastures and Mediterranean flowers, with a sweet, aromatic taste and slightly acidulous.

Stor. temp.: 6°C / 12°C

Aging: Min 20 days

Ingredients: sheep's MILK, salt, rennet, lactic ferments.



FIORE SARDO DOP

Pecorino produced from raw milk and lamb rennet, with strong rind, smooth or wrinkled and slightly oily, for the natural scaling, the height is called "mule's back". The paste is strong, tending to friable, white in color, depending on the seasoning, with regularly distributed and fine holes. The aromatic intensity is medium-high, the scents are those of the hay, spices with toasted and animal notes, the strong flavor becomes more spicy with maturation.

Stor. temp.: 6°C / 12°C

Aging: Min 180 days

Ingredients: raw sheep's MILK, salt, rennet, lactic ferments.



PECORINO ROMANO DOP

Pecorino Romano is a hard, cooked cheese, produced with fresh whole sheep's milk, coagulated with lamb rennet. The texture is white, compact and slightly holed. The flavour is aromatic, slightly spicy and savory as a table cheese, intense and spicy as grated cheese.

Stor. Temp.: 6°C / 12°C

Aging.: Min 180 days

Ingredients: sheep's MILK, salt, lamb rennet, ferments lactic acid.

GOAT'S CHEESE



CAPRIDOR EXTRA

Strong paste, almost friable, white in color, also for long seasonings, with thin and sparse holes. Hints and aroma are characteristic, with hints of melted butter, hay, nutmeg and intense and persistent irini. The strong taste becomes more spicy by the aging.

Stor. temp.: 6°C / 12°C

Aging: Min 120 days

Ingredients: goat's MILK, salt, rennet, lactic ferments.

CAPRIDOR DOLCE

Caprino with smooth and straw-colored rind. Soft white paste, with regularly distributed and fine holes. From hints of Mediterranean scrub and fresh milk, a light intensity, with a sweet and aromatic taste, slightly acidulous that enhances the characteristic aroma of goat's milk.

Stor. temp: 6°C / 12°C

Aging: Max 30 days

Ingredients: goat's MILK, salt, rennet, lactic ferments.



CAPRIDOR

Fresh soft white-paste cheese from goat's milk with bloomy crust (*Penicillium Candidum* on the surface). The white paste tending to straw yellow and crust white chalk, usually gives light sensory notes and delicate, gives aromas of yogurt and champignon mushrooms in crust and a pleasantly buttery taste. The crust is edible.

Stor. temp.: 6°C / 12°C

Aging: Min 15 days

Ingredients: goat's MILK, salt, rennet, lactic ferments.

CUOR D'OR DI CAPRA

Fresh goat's cheese, bloomy rind, covered with a soft white mold (*Penicillium Candidum*) and paste straw-colored, soft, with a heart tending to creamy. The hints are of fresh milk and champignon mushrooms in the crust; the flavor is irresistible, of butter, cream, and elegant delicate. The crust is edible.

Stor. temp: 6°C / 12°C

Aging: Min 15 days

Ingredients: goat's MILK, salt, rennet, lactic ferments.

100% recyclable packaging



TRONCHETTO CAPRIDOR

Caprino with a bloomy rind and a white-milk color of the paste, in the innermost part, which fades into darker shades towards the surface. Soft and creamy consistency, with a distinctive taste, fresh and acidulous, that enhances the flavor of fresh goat's milk. Edible crust.

Stor. temp: 6°C / 12°C

Aging: Min 15 days

Ingredients: goat's MILK, salt, rennet, lactic ferments

BLUE

BREBIBLÙ

Blue cheese from sheep's milk. The paste is compact, slightly creamy, straw yellow, with obvious blue molds. The intensity is high, in the nose sensations of butter and mushrooms, with a slight animal note. On the palate notes of undergrowth, aromatic herbs, in a balanced and intense scent.

Stor. temp.: 6°C / 12°C

Aging: Min 60 days

Ingredients: sheep's MILK, salt, rennet, lactic ferments.



CHEVRIBLÙ

Blue cheese from goat's milk. White paste with blue molds in prominence, compact and buttery, the intensity is high, sensations of butter and fungus, with an animal note. On the palate notes of undergrowth, aromatic herbs, in a balanced and intense scent.

Stor. temp.: 6°C / 12°C

Aging: Min 60 days

Ingredients: goat's MILK, salt, rennet and lactic ferments.



MIXED

DELIZIA DEL COLLE

Mixed milk cheese from goat's and sheep's milk with a compact texture, raw, white, slightly holed and not elastic paste with an intense taste strong and aromatic.

Stor. temp.: 6°C / 12°C

Aging: Min 70 days

Ingredients: sheep's and goat's MILK, rennet, lactic ferments.



DOLCE DELL'ISOLA MISTO

Fresh mixed milk cheese with cow's and sheep's milk. The texture is soft, elastic and colored white or ivory. The holes are almost absent. Delicate, soft cheese. Scents fresh latex and herbaceous sensations.

Stor. temp.: 6°C / 12°C

Aging: Min 20 days

Ingredients: sheep's milk and cow's MILK, salt, rennet and lactic ferments.



FLAVORED

FIORDIVALLE AL PEPERONCINO

Pecorino sweet and spicy, delicate on the palate and slightly lumpy, medium soluble and has a good persistence. The paste is smooth and white with the presence of chilli.

Stor. temp.: 6°C / 12°C

Aging.: Min 20 days - Max 40 days

Ingredients: sheep's MILK, salt, rennet and chilli (0.2%), lactic ferments.



FIORDIVALLE AL PEPE NERO

Pecorino sweet and spicy, delicate on the palate and slightly lumpy, medium soluble and has a good persistence. The paste is smooth and white with the presence of black pepper grains.

Stor. Temp.: 6°C / 12°C

Aging.: Min 20 days - Max 40 days

Ingredients: sheep's MILK, salt, rennet, pepper (0.6%), lactic ferments.



ARISTEO

Sweet and tender sheep's MILK cheese. Unique thanks to the addition of selected ingredients.

ARISTEO ALLE OLIVE - Ingredients: sheep's MILK, olives 5% (olives, water, anti-oxidant, salt, L-ascorbic) parsley, salt, rennet, lactic ferments.

ARISTEO AL ROSMARINO - Ingredients: sheep's MILK, rosemary 1%, salt, rennet, lactic ferments.

ARISTEO AL TARTUFO - Ingredients: sheep's MILK, 1% truffle (truffle 85%, extra virgin olive oil, salt, flavorings), salt, pepper, rennet, lactic ferments.

Stor. Temp.: 6°C / 12°C **Aging:** Min 10 days



GIGLIO SARDO AL TARTUFO

Semi-aged Pecorino, raw and flavored paste with truffle. Hints of hay, hazelnuts and warm milk. On the palate it is slightly grainy, sweet and soluble. A balanced cheese with a medium-long persistence.

Stor. Temp.: 6°C / 12°C

Aging.: Min 90 days - Max 120 days

Ingredients: sheep's MILK, truffle 5% (truffle 85%, extra virgin olive oil, salt, flavorings, salt, rennet, lactic ferments).



CAPRIDOR AL TARTUFO

Caprino flavored with truffle with a strong and spicy flavor. Strong white paste and tending to friable. Medium-high aromatic intensity, the scents are those of hay, spices with toasted notes and animals.

Stor. Temp.: 6°C / 12°C

Aging.: Min 120 days - Max 180 days

Ingredients: goat's MILK, truffle 5% (truffle 85%, extra virgin olive oil, salt, flavorings, salt, rennet, lactic ferments.)

FRESH

BOCCONCINI DI PECORA

Fresh pecorino without crust, with a thin white surface, moist and smooth; the white paste has a soft and creamy consistency, with a characteristic taste, fresh and acidulous, that enhances the flavor of fresh sheep's milk. The typical hint of fresh milk and yogurt is noticeable in the nose, the taste is typically acid, unsalted with a pleasant sweet finish.

Stor. Temp.: 6°C / 12°C

Aging.: fresh

Ingredients: sheep's MILK, salt, rennet and lactic ferments.



ROTOLINI DI PECORA

Fresh pecorino without crust, with a thin white surface, moist and smooth; the white paste has a soft and creamy consistency, with a characteristic taste, fresh and acidulous, that enhances the flavor of fresh sheep's milk. The typical taste of fresh milk and yogurt is noticeable in the nose, the taste is typically acid, unsalted with a pleasant sweet finish.

Stor. Temp.: 6°C / 12°C

Aging.: fresh

Ingredients: sheep's MILK, salt, rennet and lactic ferments.

BOCCONCINI DI CAPRA

Fresh caprino without crust, with a thin white surface, moist and smooth; the white paste has a soft and creamy consistency, with a characteristic taste, fresh and acidulous, that enhances the flavor of fresh goat's milk. The typical hint of fresh milk and yogurt is noticeable in the nose, the taste is typically acid, unsalted with a pleasant sweet finish.

Stor. Temp.: 6°C / 12°C

Aging.: fresh

Ingredients: goat's MILK, salt, rennet, lactic ferments.



ROTOLINI DI CAPRA

Fresh caprino without crust, with a thin white surface, moist and smooth; the white paste has a soft and creamy consistency, with a characteristic taste, fresh and acidulous, that enhances the flavor of fresh goat's milk. The typical hint of fresh milk and yogurt is noticeable in the nose, the taste is typically acid, unsalted with a pleasant sweet finish.

Stor. Temp.: 6°C / 12°C

Aging.: fresh

Ingredients: goat's MILK, salt, rennet, lactic ferments.



RICOTTA

RICOTTA FRESCA GENTILE

Fresh sheep's milk, sweet and aromatic, white with a consistency office and grainy, with the scent of warm milk and hay.

Stor. Temp.: 4°C

Aging.: fresh

Ingredients: sheep's MILK serum.



RICOTTA MONTELLA

Sheep's MILK ricotta to be grated, salted by hand. The structure of the paste is compact with a pure white color.

Stor. Temp.: 4°C / 8°C

Aging.: Medium 20/30 days

Ingredients: sheep's MILK whey, Sheep MILK, salt.



RICOTTA STAGIONATA DI PECORA

Ripened sheep's ricotta, with a semi-hard white paste. Delicate smell and savory taste.

Stor. Temp.: 4°C / 8°C

Aging.: Media 20/30 days

Ingredients: sheep's MILK whey, sheep's MILK, salt.



RICOTTA STAGIONATA DI CAPRA

Ripened goat's ricotta with a semi-hard white paste. Delicate smell and savory taste.

Stor.temp: 4°C / 8°C

Aging.: Media 20/30 days

Ingredients: goat's MILK serum, goat MILK, salt.





SPREADABLE CREAMS

Pecorino or caprino cheese creams are unique thanks to the use of selected, naturally produced ingredients, without the use of melting salts.

DELIZIA PICCANTE - 100g /200g / 1kg

Ingredients: pecorino cheese, water.

DELIZIA PICCANTE AL PEPERONCINO - 100g / 200g

Ingredients: pecorino cheese, water, chilli (2%)

PERLA SARDA - 100g / 200g

Ingredients: pecorino cheese, water.

DELIZIA DI CAPRA - 100g / 200g

Ingredients: goat cheese, water.

DELIZIA AL TARTUFO - 100g / 1kg

Ingredients: pecorino cheese, water, truffle 5% (80% summer truffle (Tuber aestivum, Vittad.), Water, aroma of black).

DELIZIA CACIO E PEPE - 100g /1kg

Ingredients: pecorino cheese, water, pepper (2%).

Stor. temp.: 4°C / 10°C

GRATED CHEESE

Grated pecorino and caprino cheese. Packaged in an elegant and colorful resealable 80g bags.

PECORINO SARDO MATURO DOP

PECORINO ROMANO DOP

PECORINO ROMANO DOP BIO

CAPRIDOR EXTRA

RICOTTA SALATA

Stor. temp.: 4°C / 8°C





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