



# ARGIOLAS®

## FORMAGGI

PRODUCT CATALOGUE  
TASTY & NATURAL

# 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.



# KENZA - Lactose Free Pecorino

Lactose Free Pecorino is a cheese thought for those who are lactose intolerant or have difficulty in digesting it.

Thanks to specific know-how, the result of continuous research and experimentation for over 60 years of activity, we have succeeded in developing a new recipe that allows us to obtain a naturally lactose-free fresh cheese.

This process gave life to our KENZA, a unique cheese of its kind, a young and lactose free pecorino.\*

KENZA Lactose Free Pecorino keeps unchanged the high quality of the cheese.  
and its natural goodness.

**\* <0,1g lactose per 100g**



## KENZA

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 20 days

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

# PECORINO CLA LINE



Pecorino CLA is the new line of products by Argiolas Formaggi created to offer the pleasure of a cheese that, thanks to the presence of Omega 3 (ALA), is able to keep under control cholesterol without sacrificing taste and quality.

An innovative and very high quality product that contributes, as a part of a varied and balanced diet - and a healthy lifestyle - to the maintenance of normal levels of cholesterol in the blood. \*

The products of Pecorino CLA line, are made with milk naturally enriched in ALA (alpha linolenic acid), which is an essential fatty acid that belongs to the group of Omega 3. ALA is an all-natural element, present in selected Sardinians pastures. ALA is odorless and tasteless, it does not alter the organoleptic characteristics of the cheese that keeps its traditional and unique taste.

## 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 d'Oro: fresh pecorino

Giglio Sardo: semi-aged pecorino

Il Colle: aged pecorino

**Stor. temp.:** 4°C / 8°C

**Aging.:** Fresh/ Semi-aged / Aged



To ensure that the final product has its distinguishing features, Argiolas Formaggi verifies the CLA standards through an internal analysis laboratory and collaborates with the Department of Biomedical Sciences of University of Cagliari, Department of Agronomy of University of Pisa, the G.Brotzu Hospital of Cagliari, the ASL 8 Cagliari and the ARA (Regional Association Breeders of Sardinia).

\* the beneficial effect is obtained with a daily intake of 2 g of ALA

## 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.



## PERLA D'ORO

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 15 days

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



## IL COLLE

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.

# ORGANIC LINE



The Organic Line cheese are produced with milk that comes from Organic certified farms.

Animals of organic farms are breed outdoors, free to graze in selected pastures. This allows to improve the welfare of the animals and consequently the quality of the milk.

The method of organic farming only allows the use of natural substances excluding the use of any chemical matter.

The “Organic” mark is strictly regulated by European regulations, its main purpose is to inform the final consumer about the actual food preparation methods. This certification allows us to offer unique and high quality products.

ICEA Certificate

## 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:** organic 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:** organic sheep's MILK, salt, lamb rennet, ferments lactic acid.

## 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:** organic sheep's MILK, salt, rennet, lactic ferments.



## 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:** organic 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:** organic sheep's MILK, salt, rennet, lactic ferments.

100% recyclable packaging



## BIOC

Fresh pecorino, with a blommy 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:** organic 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:** organic sheep's MILK, salt, rennet, lactic ferments.



## 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:** organic sheep's MILK, salt, rennet, lactic ferments.

## RICOTTA FRESCA

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:** organic sheep's MILK serum.



## RICOTTA STAGIONATA

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:** organic sheep's MILK whey, organic sheep's MILK, salt.

# EXCLUSIVE LINE

The Exclusive Line is the result of over 60 years of work and experience of Argiolas Formaggi in the dairy field.

The Exclusive Line is a line of high-range products, created to meet the needs of refined customers who are looking for extra quality and delicious flavours.



The best selection of our cheeses and the most strict controls throughout the process of production, maturation and aging of the cheese.

Exclusive Line products are tested by our best experts so to guarantee the highest quality level cheese.

## 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.



BY PRE-ORDER  
ONLY



## GRAN ARGIOLAS

Gran Argiolas is a hard cheese, produced with fresh whole sheep's milk. 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:** 12 months

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

## 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.



## 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.

## ABBAMARE

A fresh Pecorino Canestrato produced with whole sheep's milk. The paste is compact, white and has slight holes. The scents are milk, fresh cream, freshly cut grass. The taste is delicate, fresh and gentle.

**Stor. Temp.:** 6°C / 12°C

**Aging.:** Min 15 days

**Ingredients:** sheep's MILK, salt, rennet, lactic ferments.  
In crust dyes E150d, E172 and E160b.



## CREMA DI BREBIBLÙ

Spreadable Brebiblù cheese. The taste is moderately spicy and pleasantly aromatic. Particularly digestible thanks to the proteolytic action of the molds of the genus *Penicillium*.

**Stor. Temp.:** 4°C / 10°C

**Ingredients:** sheep blue cheese, water.



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