



OVERVIEW



Argei le fattorie Renolia was founded in 2004, represents and contains 4 diversified but complementary production realities, which find their maximum expression in the common mission to bring into the food and wine and agri-food landscape products of the highest quality, obtained with technologically advanced and eco-sustainable production methods, with deep respect for the territory and the nature that hosts the production structures owned

*The heart of the island that hosts us, among volcanic jars and fertile countryside, is of a thousand-year-old agricultural and pastoral vocation and allows us to breed our Murcian goats and cultivate ancient olive trees and native vines; the coasts and the flourishing sea that surround it are the cradle of the precious *white gold*, the Fior di Sale, which we work handcrafted*

THE FACTORY



- In a rural context of uncontaminated beauty are located *Le Fattorie Renolia*, vastness of fields on which we let graze our goats, and on which stands our productive reality in perfect harmony with the territory
- Recently built and inaugurated, our cheese factory is an innovative manufacturing unit, where high and attention to the consumer reign supreme. The production flows follow the most scrupulous quality protocols, according to the dictates of HACCP and the BRC and IFS FOOD standards
- In the new dairy department, our delicious fresh and semi-seasoned goat cheeses come to life, while in the historic yogurt plant continues the traditional production of our renowned and appreciated goat's yogurt by spoon and to drink



Breeding

- Thanks to the deseasonalization, our farm is able to guarantee milk production on a daily basis, thus making it possible to ensure the supply of products throughout the year
- Murcian goats, renowned for being a distinctly dairy species, produce a milk very suitable for cheesemaking
- The controlled nutrition, the very high attention to animal welfare and the wisdom of our shepherds allow us to obtain a milk of very high nutritional value that, processed according to high quality standards, gives life to genuine products with a delicate taste, devoid of the characteristic and persistent goaty flavor, typical of goat's milk





THE CHEESE FACTORY

- Brand new and efficient production lines, eco-sustainable production processes
- Technology, innovation and millennial peasant experience merge in these new production environments and are combined in products that represent our only mission: *high quality respecting nature*



GOAT CHEESES



- We are in the heart of a magical island: *Sardinia*
In the uncontaminated Gergei valley we breed our murcian goats and process their precious milk, to obtain valuable dairy products
- From the Sardinian peasant experience, respectful of the rhythms of the earth, and from the safety of innovative production processes, is realized our new line of fresh soft and semi-seasoned semi-hard cheeses

- Produced in the short supply chain, using entirely freshly milked milk from our gergei farm
- Our cheeses are the emblem of genuineness and high quality



THE YOGURT FACTORY

- The historic Renolia yogurt plant has been transferred to the brand-new owned production plant

- The traditional attention that distinguishes our production processes now finds its most fertile expression in these innovative and avant-garde environments, which allow us to reach even higher quality levels



EXTRAVERGIN OLIVE OIL PRODUCTION

- In our 10,000 hectares olive grove we carefully cultivate 3,000 olive trees of native cultivars in order to get high quality olives that allow us to obtain the precious liquid gold: Extra Virgin Olive Oil
- The olives are harvested by pneumatic shakers or barkers and the olives are immediately transported to the mill to be selected, rubbed and cleaned, before the delicate cold extraction process
- The precious oil obtained from these fruits is immediately stored under nitrogen in steel tanks that can house 60,000 liters of product, placed in our warehouse at controlled temperature. After the decanting phase of the oil and carrying out all the qualitative analyses for the quality control and shape of the product, bottling and labelling is carried out, to place the product, in our brand or private brand, on the market. The oil mill also has a department that produces flavored oils (only with natural extracts) and a line of balsamic vinegars



Bittersweet dressings and Vinegars

- Our bittersweet dressings complete our line of Extra Virgin Olive Oil, which we bottle in our laboratory selecting the best raw ingredients available
- These are irresistible condiments that lend themselves well to the most varied combinations in savory or sweet dishes
- give life to surprising and tasty combinations
- The fine taste of grape must. Made from high quality raw ingredients, the bittersweet dressing Balsardo Argei is thick and rich in aromatic flavours
- Bittersweet dressing with cooked grape must and wine vinegar, of a deep brown colour and a balanced bittersweet taste, pleasant and typical
- Perfect on meat fillets, cheese, vegetables crudités and salads. Astonishing on strawberries, ice cream and foie-gras





SALT LAB RENOLIA



After the hand harvesting of salt, in our SALT LAB RENOLIA the salt is combined with the natural raw materials rigorously processed by hand: fruits, berries, spices and carefully selected flowers are combined with the purest salt, to meet the needs of the best chefs in the world



High quality standards of product conformity control, attention to the choice of the best raw materials to be worked fresh to integrate them with the precious Fior di Sale, according to our recipes



*A dream
enclosed in a
glass vase*



Location: Via municipio 16, Gergei, Sardinia





*PASSION AND TRADITION
TOWARDS THE FUTURE*

