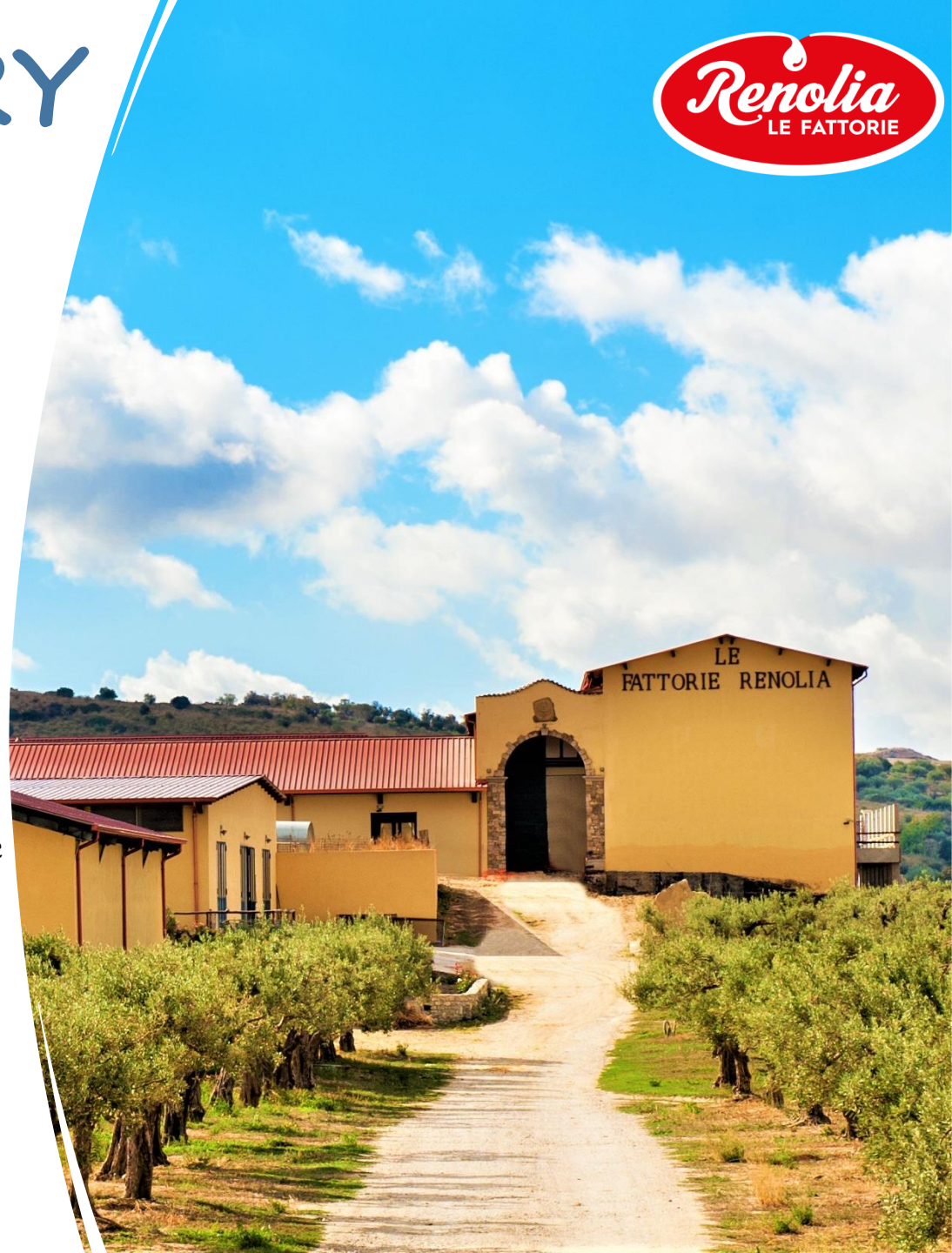




THE FACTORY



- 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



CUORE BIANCO DI CAPRA



Fresh soft goat cheese

- It is mildly seasoned and is characterized by its typical elastic paste of slightly straw color and flowering crust with a beautiful white and uniform mycelium
- It stands out from its sweet and delicate flavor. The high quality of our milk is essential for this kind of cheese that, in its simplicity, fully expresses the organoleptic characteristics peculiar to this precious raw material
- The cheese has a slightly dry surface paste, which inside is soft with slight or poor eyelet, white color and delicate flavor
- It is very versatile, can be enjoyed naturally, flavored with a drizzle of oil and a pinch of salt flower, can be combined with honey and fresh fruit and eaten at the end of the meal to refresh the palate. Recommended with cooked or raw vegetables, or grilled on the plate and is delicious in the pan with a nice breadcrumb
- Ideal filling for a savory cake. Indicated the pairing with fresh white wines



RE CAPRA

Fresh goat's table cheese



- Respect for nature and traditional dairy wisdom allow us to get this good and healthy cheese
- The cheese has its moist and soft surface, a pinstriped and crumbly paste, white in color and with a characteristic flavor. It is very suitable to be consumed in caprese salad, as an appetizer or in cold dishes; interesting as an ingredient in pasta sauces or savoury cakes
- It can be enriched with extra virgin olive oil and salt flower with aromatic herbs; Indicated the pairing with fresh white wines
- It is important to consume it fresh to fully enjoy its peculiar characteristics; store in the refrigerator away from other foods

FIOR DI JARA



Flower-crusted goat cheese



- The decades of experience of our master housemaster and a raw material of excellence give life to a product of surprising gastronomic value
- The cheese has an edible crust, white and thin, covered with penicillium, a compact, soft and creamy paste, with a slight straw yellow color, and a sweetish flavor with a non-intrusive and characteristic aftertaste of goat's milk
- It lends itself very well to all types of consumption, from the simplest cutting board accompanied by Sulla's honey, to the most elaborate preparations
- It is also suitable for melted and used on pizza, toast and tegamino eggs. Surprising if fried
- Excellent combined with good structure red wines

DOLCE NERO

Semi-seasoned sweet goat cheese

- Black outside and milk-white inside: a gritty-looking cheese that packs an unexpected sweetness
- The cheese has a non-edible crust of black color, a semi-hard and compact paste, white and with a sweet and delicate taste. Well lends itself to being consumed in combination with jams, compotes, honey and mustard
- Special its preparation on the grill, which gives it a pleasant softness while keeping its consistency intact
- Excellent pairing with a fresh and light red wine



BIONDO SARDO

Semi-seasoned goat's cheese

- The 3-month seasoning gives a strong personality to this precious cheese
- The cheese has a non-edible crust of yellow, smooth and thin color, a compact paste with a small eyelet, with a slight straw yellow color, and a sweet and aromatic flavor; intense scent
- Very versatile, well suited to the cutting board with fruit compotes and mustards
- Recommended pairing with structured red wines





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

GOAT'S YOGURTS



- Renolia Farms yogurt is as delicate as the scent of meadows on a spring day. They are gentle hands that train and look after goats. They are expert hands that expertly transform, in an uncontaminated environment, the precious milk into yogurt to drink or to be savored by the spoon
- The love for Sardinia in which we find ourselves, combined with the utmost attention for consumers, are the additional value of our goat's yogurt line
- Our very short production chain ensures quality, freshness and total control of the raw material

YOGURT BY SPOON

- Creamy goat yogurt, obtained only from milk produced by our goats, raised in Gergei - Sardinia
- with a creamy texture and a very delicate taste, is available in 5 variants: natural, strawberry, berries, peach and cherry.
- Ideal for a healthy breakfast or snack
- With our goat yogurt you can enjoy the nutritional peculiarities of goat's milk a full of calcium and protein, with the benefit of easy digestibility, without sacrificing taste and lightness





YOGURT TO DRINK

- The innovative goat yogurt to drink, in practice and resistant bottle, is the ideal snack for everyone: its softness and lightness can be tasted in the 6 references: natural, strawberry, lemon, blueberry, apricot and citrus
- Pleasantness on the palate, due to the absence of the classic goaty flavor, and nutritional peculiarities, which guarantee a high digestibility, are perfectly combined in these products, which are a natural source of calcium and proteins



Location: Via municipio 16, Gergei, Sardinia





*PASSION AND TRADITION
TOWARDS THE FUTURE*

