



*Fanari*  
i FORMAGGI  
*sardi di qualità*

# ERICA / CAPRETTA

## SARDINIAN CHEESE OF GOAT'S MILK

Soft cheese produced with goat's milk of which it retains the main characteristics such as high digestibility, without neglecting the nutritional and taste requirements. It has the right balance between the content of amino acids, organic acids, lactose and mineral salts.

**Production area:** Sardinia

**Ingredients:** goat's milk, rennet, salt and enzymes.

**Salting:** in brine.

**Maturing:** 20/30 days.

**Shelf life:** 12 months.

**Storage temperature:** +4/+8 °C.

### ERICA

**Weight:** 500/800 gr.

**Shape:** cylindrical, smooth.

**External aspect:** yellow slim soft, smooth.

**Type of texture:** white, soft.

**Taste:** definite, delicat.

### CAPRETTA

**Weight:** 1,8/2,0 Kg.

**Shape:** cylindrical, striped.

**External aspect:** dark brown or yellow slim soft, striped.

**Type of texture:** white, soft.

**Taste:** definite, delicat.

HIGHLY DIGESTIBLE,  
A REAL FRESH  
CHEESE OF SARDINIA.



Dimensioni:  
10 x 7 cm circa



Dimensioni:  
18 x 10 cm circa

*Fanari*

# DESOLINA / DESIDERIO

## SARDINIAN CHEESE OF SHEEP'S MILK

Soft table cheese, made from sheep's milk. Excellent as an ingredient for first courses and quick snacks.

**Production area:** Sardinia

**Ingredients:** sheep's milk, rennet, salt and enzymes.

**Salting:** in brine.

**Maturing:** 20/30 days.

**Shape:** cylindrical, smooth.

**External aspect:** pale yellow rind, smooth.

**Type of texture:** pale white/yellow, soft.

**Taste:** delicate, sweet.

**Shelf life:** 12 months.

**Storage temperature:** +4/+8 °C.

**DESOLINA**

**Weight:** 500/800 gr.

**DESIDERIO**

**Weight:** 1,8/2,2 Kg.



SAME CHEESE, DIFFERENT SHAPE,  
SAME TASTY SNACK.



  
Dimensioni:  
10 x 7 cm circa

  
Dimensioni:  
20 x 8 cm circa

*Fanari*

# PEPERONCINO

## CHILLI PEPPER, SPICY SHEEP CHEESE

Soft table cheese, made with sheep's milk, with the addition of flaked chili, which gives the product a pleasantly spicy taste.

**Production area:** Sardinia

**Ingredients:** sheep's milk, rennet, salt, natural enzymes, flakes of chili.

**Salting:** in brine.

**Maturing:** 20/30 days.

**Weight:** 1,8/2,2 Kg.

**Shape:** cylindrical, striped.

**External aspect:** yellow slim soft, striped.

**Type of texture:** pale white/yellow, soft with little holes.

**Taste:** aromatic, spicy.

**Shelf life:** 12 months.

**Storage temperature:** +4/+8 °C.

ALL THE PLEASURE  
OF A CHEESE WITH  
A STRONG FLAVOR



Dimensioni:  
20 x 8 cm circa

*Fanari*

# CREMA DEL PASTORE

## FRESH CHEESE OF SHEEP'S MILK

Soft table cheese, made from sheep's milk. Excellent as an ingredient for first courses and quick snacks.

**Production area:** Sardinia

**Ingredients:** sheep's milk, rennet, salt and enzymes.

**Salting:** in brine.

**Maturing:** 20/30 days.

**Weight:** 1,8/2,2 Kg.

**Shape:** cylindrical, striped.

**External aspect:** yellow slim soft, striped.

**Type of texture:** pale white/yellow, soft with little holes.

**Taste:** delicated, sweet.

**Shelf life:** 12 months.

**Storage temperature:** +4/+8 °C.



FROM THE PRISTINE  
GRAZINGS LANDS  
OF SARDINIA



Dimensioni:  
20 x 8 cm circa

*Famari*

# SARDO FRESCO

## FRESH SHEEP CHEESE

Soft cheese produced with sheep's milk, characterized by its freshness and for this excellent accompaniment of vegetables and pasta dishes. Thanks to its particular processing it keeps intact the aromatic nutritional values of fresh milk.

**Production area:** Sardinia

**Ingredients:** sheep's milk, rennet, salt and enzymes.

**Salting:** dry salting.

**Maturing:** 48 hours.

**Weight:** 3,0 /4,0 Kg.

**Shape:** cylindrical, smooth.

**External aspect:** white rind, smooth.

**Type of texture:** white, soft.

**Taste:** pleasant, sweet.

**Shelf life:** 75 days.

**Storage temperature:** +4/+8 °C.

FROM THE PRISTINE  
GRAZING LANDS  
OF SARDINIA



Dimensioni:  
20 x 15 cm circa

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# CASUMARI

## CON BOTTARGA DI MUGGINE

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WITH MULLET ROE FRESH CHEESE OF SHEEP'S MILK

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Soft cheese table cheese, made from sheep's milk, with the addition of mullet roe. Excellent as an ingredient for first courses and quick snacks.

**Production area:** Sardinia

**Ingredients:** sheep's milk, rennet, salt, enzymes and mullet roe.

**Salting:** in brine.

**Maturing:** 20/30 days.

**Weight:** 500 gr.

**Shape:** cylindrical, smooth.

**External aspect:** white rind, smooth.

**Type of texture:** white/soft yellow, soft, with mullet roe.

**Taste:** delicate and unexpected.

**Shelf life:** 12 months.

**Storage temperature:** +4/+8 °C.



THE CHEESE  
WITH THE  
BOTTARGA  
OF MULLET



Dimensioni:  
10 x 7 cm circa

*Fanari*

# CACIOTTINA

## SARDINIAN CHEESE OF SHEEP'S MILK

Soft table cheese, made from sheep's milk. Excellent as ingredients for pasta dishes and quick snacks.

**Production area:** Sardinia

**Salting:** in brine.

**Maturing:** 20/30 days.

**Weight:** 500 gr.

**Shape:** cylindrical, smooth.

**External aspect:** white rind, smooth.

**Type of texture:** white/soft yellow, soft, with mullet roe.

**Taste:** delicate and unexpected.

**Shelf life:** 12 months. **Storage temperature:** +4/+8 °C.

### TRUFFLE

**Ingredients:**

Sheep's milk, rennet, salt, enzymes and truffle flakes.

### CHILI PEPPER

**Ingredients:**

Sheep's milk, rennet, salt, enzymes and chili pepper flakes.

### BLACK PEPPER

**Ingredients:**

Sheep's milk, rennet, salt, enzymes and black pepper grains.

### SAFFRON

**Ingredients:**

Sheep's milk, rennet, salt, enzymes and saffron.

OUR NEW CACIOTTINE  
WITH TRUFFLE, CHILLI PEPPER, BLACK PEPPER,  
AND SAFFRON TRY THEM!



Dimensioni:  
10 x 7 cm circa

*Fonari*

# CACIOTTINA

## SARDINIAN CHEESE OF SHEEP'S MILK

Soft table cheese, made from sheep's milk. Excellent as ingredients for pasta dishes and quick snacks.

**Production area:** Sardinia

**Salting:** in brine.

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**Weight:** 500 gr.

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**Taste:** delicate and unexpected.

**Shelf life:** 12 months. **Storage temperature:** +4/+8 °C.

### MUSHROOM

**Ingredients:**

Sheep's milk, rennet, salt, enzymes and dried mushrooms in pieces.

### TOMATO

**Ingredients:**

Sheep's milk, rennet, salt, enzymes and dried tomatoes in pieces.

### CARROT

**Ingredients:**

Sheep's milk, rennet, salt, enzymes and dried carrots in pieces.

### ORANGE

**Ingredients:**

Sheep's milk, rennet, salt, enzymes and dried orange peel in pieces.



OUR NEW CACIOTTINE  
WITH MUSHROOMS, TOMATO, CARROT,  
AND ORANGE TRY THEM!



  
Dimensioni:  
10 x 7 cm circa

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