

MAZZOLENI
FORMAGGI

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formaggi

DAL 1930



Mazzoleni Formaggi

is a historic, family-run business that has been maturing Lombard cheeses on the shores of Lake Como since 1930.

At the heart of our craft is Taleggio DOP Mazzoleni, a cheese made from a time-honoured recipe passed down through four generations.

Every step of our production (from milk processing to maturation) is still done by hand, preserving tradition and honouring the excellence of our raw materials.

We supply local retail outlets directly, while trusted wholesalers help us reach a wider market.

You'll also find us in select large-scale retail chains (GDO), both through centralised distribution and local partnerships.

"Our mission has always been to stand apart through quality and authenticity. By safeguarding tradition while adapting to modern demand, we continue to deliver cheeses that are truly one of a kind."

TALEGGIO DOP MAZZOLENI



The flagship product of Mazzoleni's range, Taleggio DOP Mazzoleni, boasts an unmistakable flavour. This is one not to miss; a true delicacy for discerning gourmets.

Delicate, soft, and full of flavour. These three words perfectly capture the essence of this time-honoured recipe, passed down through four generations. Made from milk sourced from carefully selected farms, it undergoes minimal heat treatment and is dry-salted entirely by hand, with expert cheesemakers tending to each wheel individually.

The reduced height of our Taleggio encourages centripetal ripening, allowing for a rich, even maturation. Meanwhile, the proteolysis beneath the rind enhances its softness and depth of flavour. The unique microclimate of our region, particularly the influence of Lake Como, promotes the natural development of surface moulds, whose enzymes further refine the cheese's texture, making it softer, more flavourful, and easier to digest.

Enjoy it simply with crusty bread and a fine glass of wine, or let its bold character elevate your cooking. From appetisers to mains, and even desserts, its versatility makes it a staple for any gourmet kitchen.



COD. ART	111
SHAPE	Parallelepiped 20x20xh4 cm
AVERAGE WEIGHT	kg 1,75
AVERAGE AGING	50 days
SHELF LIFE	60 days from the packaging date
PIECES PER PACKAGE	2 o 4 o 8

TALEGGIO DOP – IL PIACERE DELLA TRADIZIONE



A Taleggio DOP that expresses tradition through a younger and more delicate profile.

Aged for approximately 40 days, it features a slightly taller shape compared to the classic version, allowing for a more even development of the paste and a well-balanced texture.

Made exclusively with milk from selected farms, it has a thin rind and a soft yet more compact paste, with a refined aromatic profile, fresh milky notes and a pleasant, natural sweetness.

The shorter ageing enhances its elegance and clean flavour, offering a more gentle and approachable Taleggio, while remaining true to its distinctive identity.



COD. ART	1131
SHAPE	Parallelepiped 20x20xh5,5 cm
AVERAGE WEIGHT	kg 2,2
AVERAGE AGING	40 days
SHELF LIFE	60 days from the packaging date
PIECES PER PACKAGE	2 o 4 o 8

MORBIDO PIACERE AL TALEGGIO DOP



Spoonable fresh spreadable cheese.

Morbido Piacere al Taleggio DOP is the new cream by Mazzoleni Formaggi.

This product is born from the combination of Mazzoleni's Taleggio DOP tradition and the convenience of a soft, velvety cream, offering a refined and versatile taste experience. Its smooth texture enhances the authentic and unmistakable flavor of our Taleggio, making it even more intense and harmonious.

Perfect for elevating dishes with a touch of creaminess and character, "Morbido Piacere" is the ideal ingredient for refined appetizers, comforting first courses, and delightful aperitifs.



COD. ART	780
SHAPE	Heat-sealed tray
WEIGHT	g 150
SHELF LIFE	70 days from the packaging date
PIECES PER PACKAGE	6

DICAPRA MAZZOLENI



Washed-rind cheese, soft and creamy, made exclusively from goat's milk.

Following Mazzoleni's traditional cheesemaking expertise, Dicapra Mazzoleni is crafted to combine the distinctive character of goat's milk with a refined and delicate profile.

Aged for approximately 50–60 days, it develops a soft and creamy texture with a balanced and elegant aromatic profile.

The flavour is delicate, with a light goat's milk note that remains pleasant and never overpowering.



COD. ART	471
SHAPE	Parallelepiped 20x20xh4 cm
AVERAGE WEIGHT	kg 1,80
AVERAGE AGING	50 days
SHELF LIFE	60 days from the packaging date
PIECES PER PACKAGE	2

ROBIOLA NOSTRANELLA



A small-format washed-rind cheese with a big personality.

Inspired by our heritage Taleggio recipe, this 300g cheese packs an intense flavour and rich aroma into a compact size that fits effortlessly into today's cheese boards.

Crafted from carefully selected whole milk, Nostranella is expertly dry-salted by hand, one wheel at a time, ensuring exceptional flavour in every bite.

SHAPE	Parallelepiped 10x6xh4 cm
AVERAGE WIEGHT	g 300
AVERAGE AGING	50 days
SHELF LIFE	60 days from the packaging date



COD. ART	121
PRIMARY PACKAGING	Loose pieces
SECONDARY PACKAGING	Polystyrene box
PIECES PER PACKAGE	6



COD. ART	123 VASCHETTA
PRIMARY PACKAGING	Wooden box
SECONDARY PACKAGING	Board
PIECES PER PACKAGE	7

I VECC MAZZOLENI



An aged caprino cheese that embodies the depth of Mazzoleni craftsmanship.

With a soft texture, natural edible rind, and straw-pink hue, Vecc is a cheese that matures beautifully, developing a savoury richness with subtle spicy and earthy notes.

Entirely free from preservatives, its natural grey-green mould is a mark of true, traditional maturation—a signal of quality and authenticity.

A staple of Lombard cheesemaking, it is best enjoyed drizzled with olive oil and black pepper, a perfect addition to any well-curated cheese selection.

SHAPE	Cylindrical rows - diameter 3 cm
AVERAGE WEIGHT	g 10 per rows
AVERAGE AGING	25 days
SHELF LIFE	40 days from the packaging date



COD. ART	750 I VECC 12 FILE
PRIMARY PACKAGING	12 loose rows
SECONDARY PACKAGING	Board
PIECES PER PACKAGE	12



COD. ART	752 I VECC VASCHETTA
PRIMARY PACKAGING	Wooden box
SECONDARY PACKAGING	Board
PIECES PER PACKAGE	7

FONTAL FIOR DI VALLE



Fontal Nazionale

A semi-soft cheese with a pale paste, slightly open texture and an elastic consistency, characterised by a delicate and well-balanced flavour.

Made from selected milk, it offers a smooth and melting texture that makes it particularly pleasant on the palate. The light eye formation and elastic structure contribute to a harmonious and appealing mouthfeel. The taste is mild and rounded, with fresh milky notes and a gentle aromatic profile, making it suitable for a wide range of uses.

Its rind, untreated and naturally pinkish in colour, completes a simple yet high-quality cheese, an expression of the Italian cheesemaking tradition.



COD. ART	435
SHAPE	Round diameter 40 cm
AVERAGE WEIGHT	kg 12
AVERAGE AGING	45 days
SHELF LIFE	60 days from the packaging date
PIECES PER PACKAGE	1

ERNESTO MAZZOLENI



A bold, intense cheese for true aficionados.

Revived from an ancient Mazzoleni family recipe to celebrate 90 years of cheesemaking, Ernesto is a meditation cheese, meant to be savoury, rich, and deeply satisfying.

Following the same artisanal techniques passed down through four generations, each wheel is matured and salted by hand, creating a depth of flavour that lingers on the palate.

Ideal for pairing with fine wines or even grilled for a uniquely indulgent experience, Ernesto is a statement cheese that speaks to quality, tradition, and expertise.

Its straw-paper packaging tells the story of our family and our craft, reinforcing its heritage and authenticity at first glance.



COD. ART	141
SHAPE	Cube with side of 10 cm
AVERAGE WEIGHT	g 600 - 900
AVERAGE AGING	3 - 6 months
SHELF LIFE	120 days from the packaging date
PIECES PER PACKAGE	4

MORBIDELLA MAZZOLENI



Round cheese with a sweet and delicate flavour.

A younger and more approachable expression of our Morbidosa, Morbidella Mazzoleni is a washed-rind, soft cheese aged for approximately 4 weeks.

It is characterised by a soft and creamy texture and a refined, well-balanced aromatic profile, with fresh milky notes and a pleasant natural sweetness.

Its delicate flavour and natural softness make it an easy and harmonious cheese, expressing tradition in a more elegant and accessible way.



COD. ART	427
SHAPE	Round diameter 14 cm
AVERAGE WEIGHT	g 700
AVERAGE AGING	30 days
SHELF LIFE	50 days from the packaging data
PIECES PER PACKAGE	4

MORBIDOSA MAZZOLENI



Round cheese with a sweet and well-balanced flavour.

A washed-rind, soft cheese aged for approximately 6 weeks, it stands out for its more developed structure and a richer aromatic profile compared to younger versions.

The paste is soft and creamy, with a smooth, enveloping texture and a pleasant aromatic complexity, where fresh milky notes blend with more mature and characteristic nuances.

The flavour remains balanced and never overpowering, fully expressing the identity of traditional Lombard washed-rind cheeses.



COD. ART	131
SHAPE	Round diameter 20 cm
AVERAGE WIEGHT	kg 1,65
AVERAGE AGING	40 days
SHELF LIFE	50 days from the packaging date
PIECES PER PACKAGE	2

VARENNA FORMAGELLA



Semi-aged cheese, expressing the character of the Lake Como region.

It features a white, semi-cooked and compact paste, slightly open in texture, with a balanced consistency and a clean cut.

The aromatic profile is delicate and harmonious, with fresh milky notes and a natural sweetness that enhance its refinement.

The rind is natural and untreated, while the ageing reflects the cheesemaking tradition of the surrounding mountains, with the name inspired by the charming village of Varenna on Lake Como.



COD. ART	438
SHAPE	Round diameter 20 cm
AVERAGE WEIGHT	kg 1,75
AVERAGE AGING	50 days
SHELF LIFE	50 days from the packaging date
PIECES PER PACKAGE	2

TOMA LARIANA



Semi-aged cheese, expressing the character of the Lake Como area.

It features a white paste, slightly open and elastic, with a balanced texture and a clean cut.

The aromatic profile is delicate and refined, with fresh milky notes and a light complexity that reflects its ageing environment between lake and mountains.

The rind is natural and untreated, while the maturation develops a harmonious character, typical of the cheesemaking tradition of the Lake Como region.



COD. ART	429
SHAPE	Round diameter 33 cm
AVERAGE WEIGHT	kg 8
AVERAGE AGING	35 days
SHELF LIFE	90 days from the packaging date
PIECES PER PACKAGE	1

GORGONZOLA DOP MAZZOLENI



Traditional Lombard blue cheese, part of Italy's renowned veined cheese heritage.

It stands out for its soft and creamy texture, with a delicate and well-balanced flavor, where a pleasant sweetness meets the typical blue-green veining that enhances its aroma and elegance.

An expression of Northern Italy's dairy tradition, it is made from carefully selected milk and crafted according to time-honoured methods. It is wrapped in gold embossed aluminium to ensure optimal protection and product quality, and certified by the Consorzio per la Tutela del Gorgonzola DOP.

Ideal both for direct consumption and for cooking, it is perfect for creaming pasta dishes, preparing smooth sauces, and enhancing delicate recipes.



COD. ART	211
SHAPE	Cylindrical diameter 30 cm
AVERAGE WEIGHT	kg 12
AVERAGE AGING	70 days
SHELF LIFE	60 days from the packaging date
PIECE PER PACKAGE	Cutting and packaging 1/8 1/4, 1/2 or whole form

GORGONZOLA PICCANTE DOP MAZZOLENI



Traditional Lombard blue cheese, part of Italy's renowned veined cheese heritage.

The spicy version is characterised by a firmer and more crumbly texture, marked by intense blue-green veining, the result of a long ageing process (minimum 90 days).

On the palate, it is bold and persistent, with a strong aromatic character, yet never excessively bitter, designed for true connoisseurs.

Carefully selected from top-quality wheels, it is wrapped in silver embossed aluminium to ensure optimal protection and product quality.



COD. ART	213
SHAPE	Cylindrical diameter 30 cm
AVERAGE WEIGHT	kg 12
AVERAGE AGING	100 days
SHELF LIFE	60 days from the packaging date
PIECES PER PACKAGE	Cutting and packaging 1/8 1/4, 1/2 or whole form

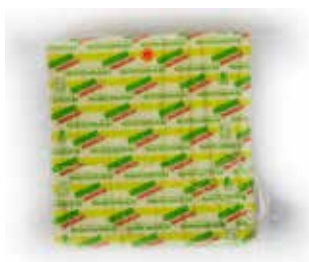
QUARTIROLO LOMBARDO DOP



The historic Lombard cheese, redefined.

Quartirolo Fresco delivers a delicate tang, its origins tied to the late-summer “quartirola” grass that once flavoured the milk of Lombard pastures.

Fresh, clean, and crumbly, it's ideal for light summer dishes, salads, or drizzled with olive oil and black pepper. It is also a valuable ingredient in the preparation of pasta dishes, salads, and desserts.



COD. ART	115
SHAPE	Parallelepiped 20x20xh5 cm
AVERAGE WEIGHT	kg 1,8
AVERAGE AGING	Fresh
SHELF LIFE	40 days from the packaging date
PIECES PER PACKAGE	2 o 4
PRIMARY PACKAGING	Vacuum bag
ON REQUEST	Cutting and packaging 1/2 shape or 1/6 shape

QUARTIROLO LOMBARDO DOP STAGIONATO



The historic Lombard cheese, redefined.

The aged counterpart of Quartirolo Fresco, Quartirolo Stagionato, brings a firmer texture and an intensifying depth of flavour, developing a refined complexity that pairs beautifully with red onions, risottos, and bold Italian dishes.

It has a white paste, firm yet slightly crumbly, and a gray-pink rind.

Excellent when paired with red onions or used as an ingredient in risottos, pasta dishes, and omelets.



COD. ART	1155
SHAPE	Parallelepiped 20x20x4 cm
AVERAGE WEIGHT	kg 1,75
AVERAGE AGING	40 days
SHELF LIFE	60 days from the packaging date
PIECES PER PACKAGE	2 o 4

MORBICAPRA



A round, soft cheese with a delicate goaty flavour.

Round in shape, it has a naturally salted rind, hand-treated, with a light brown to pinkish colour and a soft texture.

Thanks to its short ageing process and low calorie content, Morbicapra is a tasty yet light cheese, with a delicate flavour and a characteristic hint of goatiness, typical of goat's cheeses.



COD. ART	475
SHAPE	Round diameter 12 cm
AVERAGE WEIGHT	g 500
AVERAGE AGING	30 days
SHELF LIFE	50 days from the packaging date
PIECES PER PACKAGE	5

PRIMOSALE DI CAPRA STAGIONATO



The perfect balance between innovation and tradition: our Aged Goat Primosale.

Shaped like a rectangular log, crafted in a woven reed mold, it features a natural rind with a light brown to pinkish hue and a soft yet firm texture.

Thanks to its short aging process and low-calorie content, Aged Goat Primosale is a flavorful yet light cheese, with a delicate taste and a distinctly goaty note, characteristic of goat cheeses.



COD. ART	478
SHAPE	Parallelepiped 20x12xh8 cm
AVERAGE WIEGHT	kg 1,6
AVERAGE AGING	30 days
SHELF LIFE	50 days from the packaging date
PIECES PER PACKAGE	Loose

STAGIONATO DI CAPRA



Goat's milk cheese with a compact and crumbly white paste.

It stands out for its intense aromatic profile and a bold yet well-balanced flavour, fully expressing the distinctive character of goat's milk.

The surface retains the characteristic imprint of the reed basket in which the curd is traditionally placed, reflecting a process rooted in artisanal methods.

Ageing gives the cheese its defined structure and distinctive appearance, while enhancing its aromatic complexity.

Ideal for discerning palates, it is perfect enjoyed on its own or paired with fruit jams and compotes, which highlight its more delicate notes. It also retains the typical lightness and digestibility of goat's milk cheeses.



COD. ART	474
SHAPE	Round diameter 20 cm
AVERAGE WEIGHT	kg 2
AVERAGE AGING	90 days
SHELF LIFE	90 days from the packaging date
PIECES PER PACKAGE	2

BURRO MAZZOLENI



Butter made from carefully selected cream.

Its naturally variable colour, ranging from milky white to straw yellow depending on the cows' diet, reflects the quality of the raw material, carefully selected to ensure consistency and reliability over time.

It stands out for its delicate and pleasant aroma, along with a soft and creamy texture that makes it highly versatile in the kitchen.

Ideal both for raw use and cooking, it enhances even the simplest preparations, from baking to pasta dishes and pastry recipes, bringing balance and roundness to every ingredient.



COD. ART	611
SHAPE	Rectangular block
WEIGHT	g 250
SHELF LIFE	90 days from the packaging date
PIECES PER PACKAGE	24
WEIGHT PER PACKAGE	kg 6

CAPRINETTO MAZZOLENI



Fresh Goat Cheese % 100% Goat's Milk.

A soft and creamy fresh cheese, made exclusively from goat's milk.

It has a delicate flavor with a slight goaty note. Best enjoyed plain or seasoned with olive oil and pepper.

Thanks to its small size, it is the perfect single-serving portion.



COD. ART	763
SHAPE	Cylindrical
WEIGHT	g 80
AVARAGE WEIGHT	Fresh
SHELF LIFE	40 days from the packaging date
PIECES PER PACKAGE	12

MAZZOLENINI 2x80GR



Two fresh cylindrical cheeses made from 100% cow's milk.

In Lombard tradition, the term “caprino” refers to the characteristic shape and production method, regardless of the type of milk used.

With a soft texture and a fresh, delicate flavour, it expresses the simplicity and pleasantness of a fresh cheese.

Ideal enjoyed on its own or seasoned with extra virgin olive oil and pepper, it is also well suited to light and creative dishes.

Thanks to its practical dual-portion format, it offers a versatile and convenient solution, designed for modern consumption without compromising on quality.



COD. ART	772
SHAPE	2 cylindrical rows
WEIGHT	g 160 (g 80 x 2)
AVERAGE AGING	Fresh
SHELF LIFE	40 days from the packaging date
PIECES PER PACKAGE	8

MINI MAZZOLENINI 80GR



Two Mini Logs of Fresh Caprino – 100% Cow's Milk

A spreadable cheese with a fresh and delicate flavor. Best enjoyed plain or seasoned with olive oil and pepper. Thanks to its small and innovative format, it is the perfect single-serving portion.



COD. ART	773
SHAPE	2 cylindrical rows
WEIGHT	g 80 (gr40 x 2)
AVERAGE AGING	Fresh
SHELF LIFE	40 days from the packaging date
PIECES PER PACKAGE	12

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FORMAGGI PER BUONGUSTAI DAL 1930



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