



cheese from Irpinia (South of Italy)

www.caseificioded.it

our values

Doing this every day this work means for us to respect what we are and what we believe: beware of detail, respect for tradition and Vision of the future.

the secrets of our cheese

*The raw material: milk
Passion: craftsmanship
Patience: careful maturing*




caciocavallo irpino

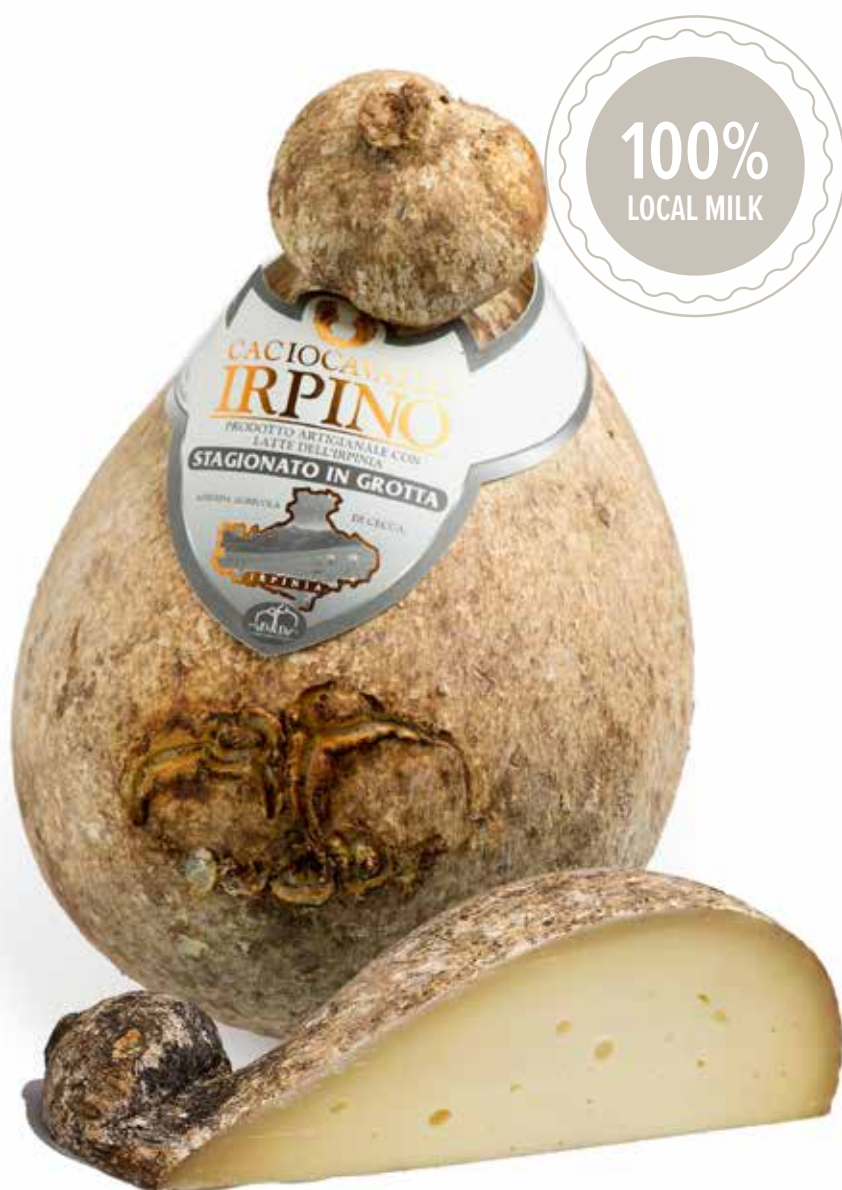
aged in cave

4

 ingredients: whole raw milk, salt and rennet

 weight: about 2kg.

aged in a cave for 6 months



caciocavallo *irpino* *aged in cave*

Whole raw cow milk, for this delicious delicacy. Sapid and slightly spicy at the same time, with hints of cooked butter and good persistence. The seasoning takes place in caves of Roman origins, millenary, tuff and living stone, where an optimal microhabitat is created for the seasoning of cheeses that acquire inimitable organoleptic properties and retain all the properties and the value of our milk unaltered.

Primary packaging: cardboard
Package size 400x295x240mm
Pieces per pack 2

cheese from Irpinia

caciocavallo irpino

young



ingredients: whole raw milk, salt and rennet



weight: about 2.250kg.

aged for 60 days



caciocavallo

irpino

young

Whole raw cow milk obtained from cows raised in the green heart of Irpinia (south of Italy). The crust is thin and elastic, the cheese is compact, straw-colored. It has a sweet taste, with fermented notes and a pleasant aroma of honey, persistent despite the freshness.

Primary packaging: cardboard
Package size 400x295x240mm
Pieces per pack 2

cheese from Irpinia



La Filanda

grotte di stagionatura


cheese from Irpinia

schiena d'asino

aged in cave

7

 ingredients: whole raw milk, salt and rennet

 weight: about 4.5kg.

aged in cave 6 months



schiena d'asino

aged in cave

The name is given by the characteristic form that refers to the back of the donkey; aged in cave, processed with raw milk. The refinement takes place in millennial tuff and stone caves, where an optimal microhabitat is created for the aging of products that acquire inimitable organoleptic properties and a unique taste.

Taste: soft on the palate with a delicate spicy aftertaste.

Primary packaging: cardboard
Package size 400x295x240mm
Pieces per pack 2

cheese from Irpinia

schiena d'asino

young



ingredients: whole raw milk, salt and rennet



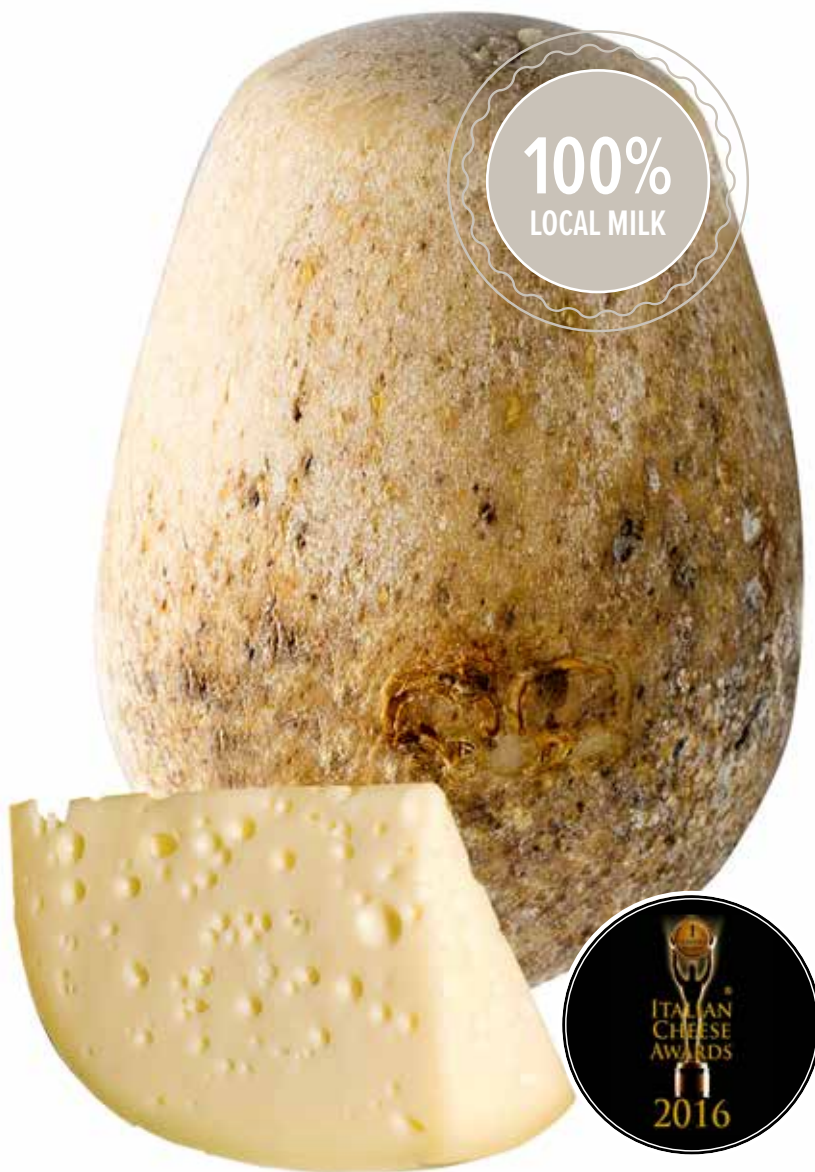
weight: about 11kg.

aged in cave 4 months

100%
LOCAL MILK

schiena d'asino *young*

Cheese with the characteristic shape (the back of the donkey), produced with Irpinia (south of Italy) raw milk. The crust is thin and straw-yellowish, the color is ivory white. Sweet and lightly flavored with hints of milk and butter with good persistence.



Primary packaging: cardboard
Package size 400x295x240mm
Pieces per pack 2

cheese from Irpinia



Il Frantoio

grotte di stagionatura

cheese from Irpinia

caciotto irpino

10



ingredients: whole raw milk, salt and rennet



weight: about 1.1kg.

aged for 20 days



ottimale per
l'impiccagione

caciotto *irpino*

Caciotto Irpino is a handmade cheese, respecting the ancient tradition of working raw milk.

Sweet taste and pleasant aroma reminiscent of the freshness of the pastures.

Primary packaging: cardboard
Package size 600x400x200mm
Pieces per pack 10

cheese from Irpinia

fresh

11



Ingredients: whole raw milk, salt and rennet



weight: about 450g.

aged for 5 days



Made from the processing of raw milk, it has a typical shape, unique in its taste: it preserves all the aroma of our fresh milk.
Taste: soft on the palate with sweet and delicate flavor.

provoletta *calitrana*

Primary packaging: vacuum bag
Package size 400x295x240mm
Pieces per pack 12



Ingredients: whole raw milk, salt and rennet



weight: about 300g.

aged 20 days



A particular product from the processing of raw milk: butter covered with Caciocavallo cheese to conserve, naturally, its softness.
Taste: characteristic flavor, very rich and enveloping. Soft and pleasing to the palate.

manteca *calitrana*

cheese from Irpinia

aged caciotto irpino

12



ingredients: whole raw milk, salt and rennet



weight: about 1kg.

aged with love

caciotto *conzato calitrano*

From the imagination of our cheesemakers, we have real delicacies, rich in all the organoleptic qualities of milk and embellished with a special aging, made with all the best ingredients of our territory, for an unprecedented taste.



cheese from Irpinia



caciotta
*barrigue &
hay*



caciotta
*aged in
red wine*

cheese from Irpinia

spread cream of

Caciocavallo Irpino and Schiena d'asino cheese



cheese from Irpinia

cheese creams

A collection of spread cream of Caciocavallo Irpino and Schiena d'asino cheese suitable for a thousand uses in the kitchen, rich in flavor and infinite possibilities of use. All the genuineness of our milk unit to the convenience of a delicious cheese cream.

*Request the
cookbook!*



cheese from Irpinia

aged pecorino cheese



Bred in semi-rough state, the flocks of our upland feed on the spontaneous grass of the countryside, which gives our pecorino cheese a unique character.

Its unforgettable taste is due to the careful aging and to the care with which the crust is stored.

Indeed, whether it is the old recipe of “Pecorino conzato Calitrano Conti” or “Pecorino cheese seasoned in cave, we pay particular attention to the seasoning phase and how and when to treat the crust of cheese.



cheese from Irpinia



Aged with chili pepper of Calitri



Aged with rose petals



Aged with cornflower



Aged with herbs of Provence

cheese from Irpinia

Irpinia chopping board

the best of our cheeses in comfortable portions

possibility to customize the cutting board with your favorite cheeses



*Ideal pack
for quality
restaurants*

cheese from Irpinia

Example Box 1

**Example Box 1**

- § 2 spread cream of schiena d'asino cheese;
- § 2 spread cream of caciocavallo;
- § 1 pecorino cheese aged in red wine, 500 gr.;
- § 1 pecorino cheese conzato, 500 gr.;
- § 1 pecorino cheese aged in hey, 500 gr.;
- § 1 pecorino cheese aged with sage, 500 gr.;
- § 1 piece of schiena d'asino young of about 700 gr.

Example Box 2

- § 2 spread cream of schiena d'asino cheese;
- § 2 spread cream of caciocavallo;
- § 1/2 caciotto aged in red wine, 500 gr.;
- § 1/2 caciotto conzato, 500 gr.;
- § 1/2 caciotto aged in hey, 500 gr.;
- § 1/4 caciocavallo aged in cave, about 550 gr.;
- § 1 piece of schiena d'asino young of about 600 gr.

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