

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

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



D&D
formaggi dall'alta irpinia

La Filanda

grotte di stagionatura

cheese from Irpinia

schiena d'asino
aged in cave

ingredients: whole raw milk, salt and rennet | weight: about 4.5kg. | aged in cave 6 months



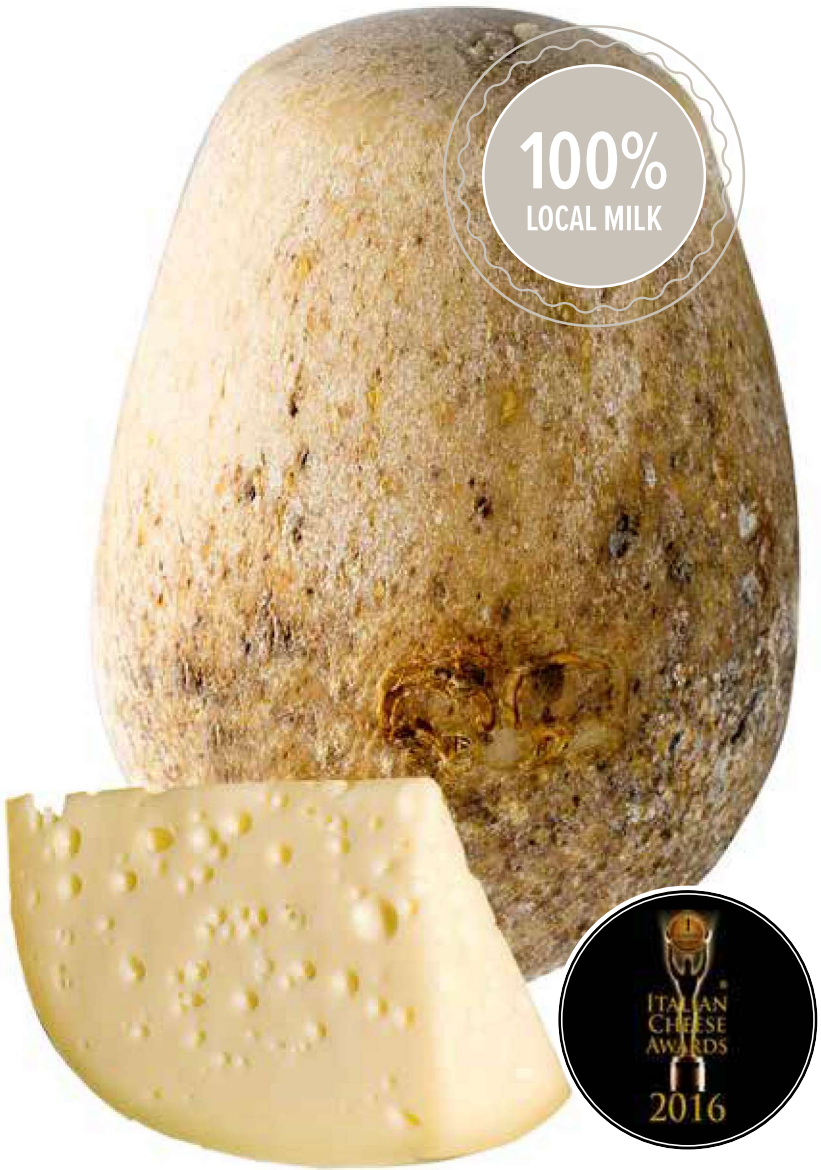
schiena d'asino
aged in cave

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

schiena d'asino
young

ingredients: whole raw milk, salt and rennet | weight: about 11kg. | aged in cave 4 months



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



D&D
formaggi dall'alta irpinia

Il Frantoio

grotte di stagionatura

cheese from Irpinia

caciotto irpino

ingredients: whole raw milk, salt and rennet | weight: about 1.1kg. | aged for 20 days



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.

ottimale per l'impiccagione

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

cheese from Irpinia