

# Luigi Guffanti 1876



Allevatore di Formaggi



## > More about Luigi Guffanti 1876

When great-grandfather Luigi GUFFANTI, in 1876, began to season Gorgonzola cheese, his brilliant intuition was to purchase an abandoned silver mine in Valganna, in the Varese province. Maximum attention to the handcrafted quality of the cheeses and passionate care taken in the refinement process mark the proud GUFFANTI Fiori family tradition handed, down for five generations.

Carlo GUFFANTI Fiori and his sons Giovanni and Davide are responsible for the overall business management and delicate process of search and selection of cheeses. In this position dealing with all aspects of corporate life by harnessing the considerable wealth of knowledge and expertise developed over the years.

The company thus becomes, gradually, the reference point of conscious consumers in search of the typical in the world of artisanal cheeses, in an area that embraces today increasingly vast Italy, part of Europe and non-European realities (USA, Hong Kong, Japan, Australia and New Zealand, but more recently India and UAE).

Today GUFFANTI is a small, but fierce ambassador of our traditions and specificity of our craft. This result is mainly attributable to the witness that is daily yield in terms of enthusiasm and attachment to the world of small production even beyond the simple economic self-interest.

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