

CASEIFICIO FIANDINO



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Those meadows on the slopes of the Stura Valley, those early mornings before dawn peaks on the horizon, the maternal scent of milk and the first glimpse of a new curd. These are those everyday simple moments that, day after day, have become a familiar routine, a pleasant habit and centuries later have formed the very story and the true values of the FIANDINO family.

A farm, and now a Company, which has not forgotten its eighteenth-century origins, when Stefano FIANDINO preferred the Occitan Alpine mountains to the city of Milan and started the first dairy cow breeding farm of the «Bruna alpina» breed.

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From that moment on, the cows found their first home among the Stura Valley mountains pastures at more than 1500 meters altitude, and the FIANDINO family got wise lessons from Mother Nature, who taught them the secrets of dairy production and the slow rhythms of countrylife: born in 1889 (it's not a coincidence that our precious butter shows this date on its packaging), Magno Fiandino decided in 1920 to renew the dairy production, to expand it and to give it a brand new home, today better known as "FATTORIE FIANDINO" in Villafalletto, in the heart of the Cuneo countryside.

More than three hundreds cows of «Bruna alpina» breed, a selected group of local cattle farmers, a genuine «village» in which qualified staff takes care of the cattle and where Egidio and Mario FIANDINO continue their tradition and face the future along new roads, in line with a production philosophy that will ensure the optimal wellness.

Egidio and Mario FIANDINO are part of a long family story whose roots are based on those traditions and rhythms of life that were born beside the Stura Valley clean mountains and have now found their new headquarter in the pastures around Villafalletto. Each one of their decisions based on those values learned inside their ancient family story is today shared with all the staff involved in the dairy production.

Falling in love with FATTORIE FIANDINO world is no coincidence at all, maybe it's because of the suggestive way in which Egidio and Mario speak about their products telling stories that sounds like fairy tales. The milk 100% from Piedmont is the true FIANDINO family heritage in which they've always strongly believed, to provide the final consumers with excellent products, as the cheeses of Kinara range, the 1889 Butters from creams left to rest for 72 hours and many other tasteful cheeses.

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