

caseificio Pier Luigi Rosso



> Food & Beverage

Certifications / Cheese / Dairy Products / Distribution channel / Fda
/ Food Safety & traceability / Food Tech / Food upcycling / Gourmet
Shop / Ho.re.ca. / Food service / Milk, yogurt, butter / Retailer



> More about caseificio Pier Luigi Rosso

Four generations have passed on the cheese-making traditions of the Biellese alpine valleys.

During the course of over 120 years, love of their land and a passion for creating cheeses have resulted in top quality products. Thus the experience of tasting a typical cheese acquires a cultural value. It is a journey into the civilizations of the past which gives us important values and knowledge for the future.

Our cheeses are the expression of a highly controlled process: from the milk to the maturing, to the consumer's table, we guarantee maximum quality and constancy of the finished product.

From pastures to table: from the pastures to the table every wheel of our cheese is followed step by step by experts who are passionate about their work. Our cheeses tell two stories: one of the earth, grass, flowers, and the other of man and his animals. Every day we collect fresh milk from small dairy farms chosen for their traditional working methods and their dedication to their animals. This precious raw material is taken to the cheese factory, where the cheese, using traditional methods, gradually takes shape. The journey continues into the cool maturing cellars where the cheese will ripen. Constant controls at every stage of production enable us to guarantee the identity and the quality of our products.

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