PERENZIN LATTERIA



Official Gourm.it partner from 14-03-2011





The history

For five generations we have been dedicated to creating cheeses that best express the potential of the three different milks we process in the dairy: goat, cow, buffalo; top quality milk mainly from the Veneto region.



The products

We have always produced our cheeses by hand, processing milk from our suppliers. Our products are divided into: Fresh, Organic, Refined, Drunk, Millefoglie, Felix Ici.



Best-seller

Our organic products are characterised by an entirely local supply chain and artisanal labour: San Pietro, Feletto, Ubriacati, Affinati, Caciottine.



"Our passion for craftsmanship and dedication to milk processing are the values that always make us overcome any adversity."



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