



gourm **it**

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gourm 



COLLEZIONE.IT

The new global and demanding consumer is always looking for high quality Italian products at an affordable price. Our brand "collezione" guarantees that our food specialties come from our best food companies, located in every Italian region.

Gourm.it becomes the seal of a complete range of products, guaranteeing both quality and taste.

collezione

it



PDO PARMIGIANO
REGGIANO COLLEZIONE

24 months

REGION: Lombardy



PDO GRANA PADANO
COLLEZIONE

12 months

REGION: Lombardy



PDO PECORINO ROMANO
COLLEZIONE

5 months

REGION: Lombardy



CASEIFICIO ROSSO

Four generations have handed down the historical memory of the cheese-making tradition of the Biella alpine valleys.



PDO RAW MILK TOMA PIEMONTESE

2 months

REGION: Piedmont

Toma Piemontese PDO is a semi-hard, long-aged cheese made with cow's milk from at least two consecutive pasteurized milkings. The cheeses are matured in underground cellars on spruce steps for a period that can vary from a minimum of 45 days to a maximum of 120 days.



LA MARCHESA

For 50 years, the Cirillo family has guarded the ancient secret of producing Campania's white gold.



BUFFALO MOZZARELLA

Buffalo Milk

125 gr / 250 gr / 500 gr | Bag - Cup

REGION: Campania

Mozzarella di Bufala Campana DOP is a fresh paste dairy product made from pure buffalo milk. Its external appearance is porcelain white, with a very thin rind of about one millimeter with a smooth surface, never slimy or flaky. The texture of Mozzarella di Bufala Campana PDO is thin, slightly elastic in the first eight to ten hours after production, with a tendency to become more melting with time; when cut, Mozzarella di Bufala Campana releases a faint whitish fatty serosity with a scent of milk enzymes.



GILDO FORMAGGI

Gildo Formaggi represents a cheese-making legacy passed down from generation to generation. Founded by Gildo, who learned the art of cheese-making from his grandfather.



PUZZONE DI MOENA

*12 kg | Cow Milk
Shelf life: 50 days*

REGION: Trentino Alto Adige



BITTO

*10 kg | Cow milk
Shelf life: 60 days*

REGION: Lombardy



ARRIGONI BATTISTA SPA

Since 1914, Arrigoni has been one of the most prestigious companies in the dairy sector, a complete entity in terms of both production structures and commercial organisation.



TALEGGIO PDO

Cow milk | Shelf life: 60 days

Maturation 2 months

REGION: Lombardy



PDO SPICY GORGONZOLA

Maturation 80 days

REGION: Lombardy



PDO SWEET GORGONZOLA

Maturation 50 days

REGION: Lombardy



PDO QUARTIROLO

1 month

REGION: Lombardy



CASEIFICIO CENTROFORM

Centro Form srl is a cheese company located in the heart of Sicily, in Aidone. For more than a hundred years it has been handing down from father to son the passion and experience for the production of typical cheeses



PDO PIACENTINU
ENNESE

2 months

REGION: Sicily



PDO VASTEDDA DEL
BELICE

5 days

REGION: Sicily



PDO PECORINO
SICILIANO

240 days

REGION: Sicily



RAGUSANO DOP

Wheel 3 kg

365 days shelf life

REGION: Sicily



PERENZIN LATTERIA

Latteria Perenzin was founded at the end of the 19th century by Domenico Perenzin, and has been preserving the handed-down knowledge of five generations of cheesemakers ever since.

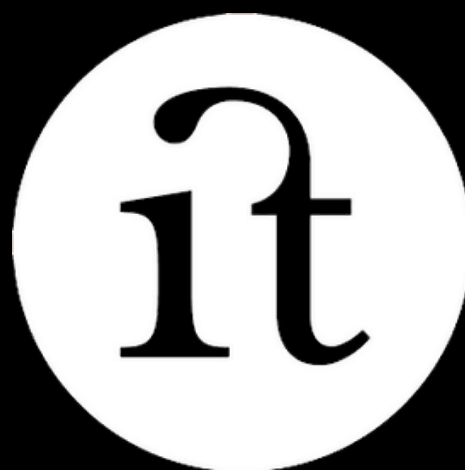


PDO MONTASIO

24 months

REGION: Veneto

Montasio, certified as a DOP in 1996, is produced in Friuli Venezia Giulia, in the provinces of Belluno and Treviso in Veneto, and in parts of the provinces of Padua and Venice. Its origins are thought to date back to the 1200's, when monks from the Abbey of Moggio Udinese, located on the Montasio plateau, after observing the processes used by cheese-makers on the mountain pastures, refined their production techniques and created a recipe that is still used today.



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