



gourm **it**

*click on the images to find more information  
on our website and download the data sheets*



*click on the heart to choose your products  
and compile your wish list*

*do not hesitate to contact us for information  
and additional materials*



*look for our product seasonality  
suggestions*

**gourm** 



## PERENZIN LATTERIA

Lattoria 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.



### BUFFALO CHEESE WITH GLERA GRAPES

5 months / 2,5 kg

REGION: Veneto



### DRUNKEN CHEESE WITH TRAMINER

5 months / 2,5 kg

REGION: Veneto



### FORMAJO CIOCK - CHEESE MATURED IN RED GRAPE

MARC

5 months / 2,5 kg

REGION: Veneto



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.



ROSSINI - BLUE CHEESE  
WITH GRAPE MARC  
FROM PANTELLERIA

*Maturation 70 days / 2 kg*

*Shelf life: 60 days*

*REGION: Lombardy*

*Rossini is a blue-veined cheese made from cow's milk that undergoes a unique aging process: its wheels are immersed in the marc of Pantelleria raisins. This original practice combines creativity and a return to centuries-old traditions.*



## CASEIFICIO ROSSO

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



### BIRBABLU

seasoning: 60 days

REGION: Piedmont



### GOLIARDO

1,8 kg | Cheese with Barbera Wine

Shelf life: 60 days

REGION: Piedmont



### BLU DIVINO

2,5 kg | blue cheese with wine

Shelf life: 60 days

REGION: Piedmont



### MARGOT

2 kg | Cheese aged with beer

Shelf life: 60 days

REGION: Piedmont



## TUSCAN PECORINI

*Experience the authentic taste of Tuscan Pecorino, a renowned sheep's milk cheese with a savory, nutty profile. Crafted in the heart of Tuscany, these cheeses reflect the region's rich culinary heritage, offering a delightful blend of tradition and flavor sophistication.*



### VIGNAIOLO WITH GRAPE MUST

*Sheep milk | 0,5 - 1,5 kg wheel | 90 days shelf life*

*REGION: Tuscany*

*Pecorino Vignaiolo is an extraordinary Italian cheese, featuring an outer crust richly infused with grape must. The sweetness of the must beautifully complements the intense, salty flavor of Pecorino, creating a delightful synergy.*



## ITALIAN BEERS

*Italian beers are known for their diversity of styles, ingredients, and flavors, ranging from smooth and crisp lagers to robust and complex ales.*



SPICED AMBER BEER

33 cl

REGION: Lombardy



SOUR BEER

33 cl

REGION: Lombardy



BELGIAN DARK STRONG ALE

33 cl

REGION: Lombardy



BLANCHE BEER

33 cl

REGION: Lombardy



CHOCOLATE IMPERIAL STOUT

33 cl

REGION: Lombardy



PASTRY IMPERIAL STOUT

33 cl

REGION: Lombardy



ITALIAN GRAPE ALE

33 cl

REGION: Lombardy



ITALIAN PILS

33 cl

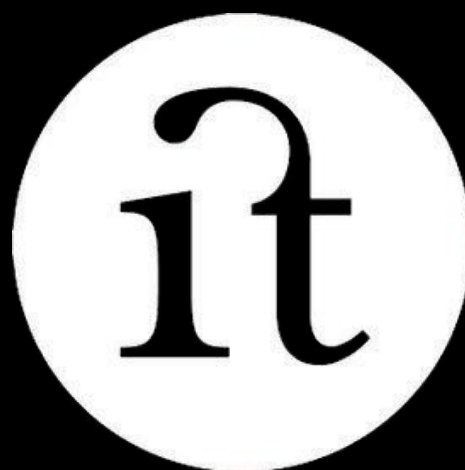
REGION: Lombardy



GRAPEFRUIT WHITE IPA

33 cl

REGION: Lombardy



[gourm.it](http://gourm.it)

+39 0376 559539 | [info@gourm.it](mailto:info@gourm.it)

