2026-2027

Antichi Sapori

The art of waiting....

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THE AGING PROCESS

A history made of people, research, intuition and patience, innovation, taste, knowledge and unconventional flavours. Keeping the value of authentic tradition in the transformation process has been – for over 25 years – our way of creating unique and glamorous cheese and cold cuts, highly appreciated by the most picky gourmands and getting more and more present on our tables. A sensory journey through our land's most genuine taste, recognizable in every single bite.

Blue Cheese



Code - BLBL

Blùbrulè

Natural blue cheese made with cow milk, goes through maturation on wooden boards and aging in barrels with our production artisanal mulled wine. The surface is covered with a cranberry huge layer, marinated in the same wine.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
3 Kgs	80 DAYS	1 ALUMINUM PAPER	75 DAYS



Code - BLFN

Blùffieno

Natural blue cheese made with cow milk. During the maturation period on wooden boards, the crust is periodically treated with extra-virgin olive oil and herbs. The aging process ends up in barrels filled with Organic Hay from the Alps and peppermint.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
3 Kgs	80 DAYS	1 ALUMINUM PAPER	75 DAYS



Code - BLMCDS

Blùmoscadus

Natural blue cheese made of cow milk, aged on wooden boards and afterwards refined in barrels filled with Moscato rosa wine. The surface, after the immersion period, is covered with a Sicilian golden grape huge layer, previously marinated in the same aging wine.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
3 Kgs	80 DAYS	1 ALUMINUM PAPER	75 DAYS

Code - COCCRM

Cioccorum

Natural blue cheese made of cow milk. During the maturation period on wooden boards, the crust is periodically spread with Agricultural Rum. The aging process ends up in big wooden crates, where the blocks are layered and covered by very thin cocoa nibs - coming from Ecuador. The same cocoa nibs can be found all over the cheese surface, once the production.



WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
3 Kgs	80 DAYS	1 ALUMINUM PAPER	75 DAYS

Code - FDFGL

Fiordifragola

Natural blue cheese made of cow milk, aged on wooden boards and then refined in Terracotta pots with strawberry juice. After the immersion period, the whole surface is covered with a dehydrated strawberry layer, marinated in the same aging juice.



WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
3 Kgs	80 DAYS	1 ALUMINUM PAPER	75 DAYS

Infused Cheese



Code - MDRFGL

Mandarino al Fragolino

Artisanal string cheese made of cow milk. After a 10/12 months curing period, the block goes through decortication and it is then immersed for a long time in barrels with strawberry grape must and Fragolino wine. The block's surface is previously carefully pierced, in order to let the refining materials properly spread their flavour inside and giving scents.



WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
18 Kgs	300 DAYS	1 x 1/2 VACUUM P. 1 x 1/4 VACUUM P.	150 DAYS





Code - 0043

Pistacium Caseus

Artisanal cheese made of cow milk (60%) and sheep milk (40%), aged in tuff caves. After the curing period, the blocks are pierced with a gouge and put in an alcohol solution (pistachio based) in order to marinate. Once the curing period is over, the holes are filled with a honey and pistachio flour mixture; the surface is covered with roughly chopped pistachio.



WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
3,5 Kgs	120 DAYS	1 VACUUM CARTONED	120 DAYS





Code - 0045

Vesuvio

Artisanal string cheese made of cow milk (60%) and sheep milk (40%), aged in tuff caves. After the curing period, the blocks are pierced with a gouge and put in the 'Colatura di Alici of Cetara' in order to marinate. Once the curing period is over, the holes are filled with a mixture of honey and red pepper from Campania; the surface is covered with sun-dried Campanian tomatoes.



WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
3,5 Kgs	120 DAYS	1 VACUUM CARTONED	120 DAYS



Code - FDML

Fiordimiele

Artisanal square cheese made of cow raw milk, aged on wooden boards in a cellar. After the curing period, the blocks are pierced with a gouge and put in an alcoholic solution (honey based) in order to marinate. Once the curing period is over, the holes are filled with a mixture of honey and the surface is covered with toasted peanuts, honey, orange peels and cinnamon.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
3,7 Kgs	150 DAYS	1 VACUUM CARTONED	120 DAYS



Code - FGBS

Fragobalsamico

Artisanal cheese made of cow milk (60%) and sheep milk (40%), aged in tuff caves. After the curing period, the blocks go through decortication and then are pierced with a gouge and put in balsamic Vinegar of Modena IGP in order to marinate. Once the curing period is over, the surface is covered with a layer made of dehydrated and soaked in balsamic Vinegar strawberries.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
3,5 Kgs	120 DAYS	1 VACUUM CARTONED	120 DAYS

Goat Cheese



Code - CPCVL

Capra&cavoli

Artisanal cheese entirely made of goat milk, seasoned in a cellar and then aged for long time in wooden crates. Wrapped with savoy cabbage leaves in order to help maturation and provide an appreciated creaminess, as well as the formation of a thin bloomy rind that develops vegetal aromas and captivating scents.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
1 Kgs	60 DAYS	8	60 DAYS



Code - FDCPR

Fiendicapra

Aged cheese entirely made of pure goat milk, performed the old-style way on the French Alps, with pure vegetable rennet. After the aging process on wooden boards, the blocks go through decortication and the surface is covered with chopped camomile flowers and very thin hay. The block are then wrapped in cotton gauzes, stored on hay in big wooden containers and left to rest in our fresh cellar environment.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
4 Kgs	180 DAYS	1 VACUUM CARTONED	150 DAYS



Code - 0053

Cenerentola al Tartufo

Artisanal cheese made of pure goat milk, enriched with fine truffle slices. After a careful aging in our cellars, the blocks are brushed and left to rest for a long time in big wooden containers under olive ashes coming from our own trees.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
5 Kgs	300 DAYS	1 GVP	150 DAYS

Other Excellences



Code - TBCC

Tabaccaccio

Artisanal square cheese made of raw cow milk. After aging in our cellars, the blocks are stored in big wooden containers with Kentucky tobacco leaves. During the aging process, before the tobacco wrapping, the cheese is constantly sprinkled with artisan-aged rum. The result is unique and surprising, appreciated even by the most demanding palates.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
3,7 Kgs	150 DAYS	1 VACUUM CARTONED	120 DAYS



Code - CNRTL

Cenerentola

Artisanal sheep-goat cheese: 60% goat and 40% sheep milk. After a careful aging in our cellars, the blocks are washed, brushed and stored to rest for a long period in big wooden containers under olive ashes coming from our own trees.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
5 Kgs	300 DAYS	1 GVP	150 DAYS



Code - FNAG

Fieno&agrumi

Artisanal cheese made of cow milk, aged for long time on wooden boards. Afterwards, the blocks go through brushing, washing and are stored in big wooden containers with Sicily citrus must. After aging, the cheese is put to dry in scented organic Alpine hay, the same you can find – in a small part - in the product CARTONaging.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
2,5 Kgs	150 DAYS	4 VACUUM CARTONED	120 DAYS



Code - 0054

Cantinaccio al pepe

Artisanal cheese made the old-style way with pure sheep milk, enriched with scented Lampong black pepper grains during the curdling. During the long aging period on wooden boards inside our cellars, the blocks' surface is constantly treated with extra-virgin olive oil and coriander powder. Something really delicious for everyone.



WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
14 Kgs 7 Kgs 3,5 Kgs	365 DAYS	1 GVP 1/2 x 2 VACUUM P. 1/4 x 4 VACUUM P.	180 DAYS





Code - 0038

Rosa dei Venti

Artisanal cheese aged in caves, made of cow milk (60%) and sheep milk (40%). Round-shaped and thin, it goes through decortication and then it is immersed in vermouth. The surface is covered with dehydrated dried fruit, previously soaked in white vermouth. The concentric rings the block is made of, remind us of the ancient 'Rose wind', hence its name.



WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
1,4 Kgs	120 DAYS	2 VACUUM CARTONED	90 DAYS

Cold Cuts

Code - LDFCT

Lardo Farcito

Coming from Pata Negra cattle (Andalucia), it goes through salting, herbs curing and a long aging period, until full ripening. Afterwards, it is filled with dry tomatoes and plums, apricots, dried figs, walnuts, tiny almond layers and constantly watered with Passito wine. Remarkably good for any use.



WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
4,5 Kgs	90 DAYS	4 VACUUM CARTONED	150 DAYS

Code - 0037

Toscanaccio

Real Tuscan salami, made of salted, spicy pork meat, stuffed into its natural casing. Once the ripening is over and the casing removed, the meat is layered with honey and Kentucky tobacco leaves in wooden containers and watered with real Scottish whiskey. After 60 days, the products are wrapped using the same ripening leaves and are ready for consumption.



WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
3 Kgs	90 DAYS	7 VACUUM CARTONED	150 DAYS

Code - 0048

Salame Vinaiolo

Artisanal salami made of salty, peppered pork meat, afterwards stuffed into its natural casing. After ripening, the product is immersed for long time in Montepulciano d'Abruzzo wine, gaining its peculiar violet pigmentation and unique scents.



WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
0,45 Kgs	50 DAYS	4x7 VACUUM CARTONED	120 DAYS

Code - 0044

Baccus al Vino Nero Buono



Made of the best selection of national pork legs and aged on the Monti Lepini in the south part of Latium. After the deboning process, the meat is plunged in oak barrels with Nero Buono di Cori wine, giving the product intense winey, fruity and spicy notes.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
8 Kgs	500 DAYS	2 VACUUM CARTONED	150 DAYS

Code - PSSTCNR

Prosciutto Grigione



Pork leg coming from national cattle grown in a semi-wild state, aged for a long time on Monti Lepini, in the south part of Latium. The meat is stored in wooden containers under olive ash for 5 months in order to give the product a grassy and wooden scent, well balanced by the spiciness.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
10/12 Kgs	550 DAYS	1 GVP	180 DAYS

Code - SPKEB

Speck alle Erbe e Pino Mugo



Coming from Tirolo, made of genuine national legs gone through deboning, spicing, salting and cold smoking process. After the aging period, the meat is put to rest in our cellars in wooden containers – with herbs and Mugo pine needles - for a three months period. The Mugo pine needles will give the product interesting balsamic notes well balanced by the scents given by the aging herbs and smoking procedure.

WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
7,5 Kgs	240 DAYS	2 VACUUM CARTONED	150 DAYS

Code - CCLRMN

Capocollo al Rosmarino

Artisanal hand-made salami, made of salty and peppered pork meat, wrapped in its natural casing. After ripening and casing removal, the product goes through maturation with herbs and scented rosemary coming from the Agro Pontino, Latium for two months. The result will be surprising and appreciated even by the most demanding palates.



WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
1,8 Kgs	90 DAYS	8/10 VACUUM CARTONED	150 DAYS

Code - SSCTEB

Salsicciotto alle Erbe

Coming from the Eastern Maiella, this is a hand-made salami with Abruzzo black pork meat. During the ripening process, the casing is removed and the meat is lard sprinkled; afterwards, it is ready to be transferred to our cellars, where it will be placed in wooden containers and covered with mountain herbs.



WEIGHT	AGING	PIECES PER CARTON	SHELF-LIFE
0,5 Kgs	40 DAYS	2x6 VACUUM CARTONED	120 DAYS

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