Caseificio Terre del Giarolo

Category: Dairy products
business description: Our Dairy farm is located in the Curone Valley nestled among the Tortona Hills, at the foot of Monte Giarolo. An enchanting territory, set among 4 regions: Piedmont, Lombardy, Liguria, Emilia-Romagna.

We make traditional cheeses, including the famous Montébore, which owes its recovery and fame to our historical Vallenostra®. Montébore, one of the rarest cheeses in the world, whose origins are lost in time, is produced with 70% cow milk, 30% sheep milk and 5% goat milk.

Saved from extinction in the late 1990s, Montébore is a survivor; it speaks of the past and has fought to be remembered in the world of flavor and quality.

We process raw cow milk, sheep milk and goat milk from local pastures.

The key ingredients of our cheeses are high-quality raw material, recovery of lost values, respect and protection of the animals and the area.

Grattone La Toma della Val Curone, Cadetto of Montébore, La Mongiardina of cow and sheep milk, the tomino Borberina, are just some of our most appreciated products.

Tastings at the Dairy farm: we look forward to seeing you and have you try our cheeses.

Not just Montébore but a seasonal selection and the best availability of the cheeses of Terre del Giarolo Dairy Farm.

An authentic experience between local flavors and aromas.
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Photos



