



CASEIFICIO ROSSO



Official Gourm.it partner from 10-01-2008



The history

Four generations have handed down the historical memory of the cheese-making tradition of the Biella alpine valleys. Over the course of more than 120 years, love for their land and passion for making cheese have resulted in excellent production.



The products

We produce and refine typical Piedmontese cheeses, made using traditional processes and 100% Piedmontese milk, collected every morning from local farmers.



Best-seller

Traditional, marbled, spiced, ciucchi: our bestsellers range from Toma Piemontese to Margot, Maccagno, Gratin bleu, Margot, and even tomini.



A cheese must be good and beautiful. Good because it respects tradition, Beautiful because it is made with passion and creativity. Art and taste improve life'.



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