ROGNONI
UMBERTO

FORMAGGIAI DAL 1913

[CHEESEMONGERS SINCE 1913]

Unique

2027 Edition

INTERACTIVE QR CODES
SCAN OR CLICK

Taste bets

**Our job is trading wholesale in cheese and cured meats.
We have experience: we know the market and the products;
we select them directly from the place of origin to provide
our customers with truly unique products.**

**Today, our research is joined by a key word: creativity.
We offer cheeses which represent the culture of a territory,
whereas others are renewed thanks to hazardous, irreverent
combinations. Bold ideas with exuberant, appealing
ingredients, which become new, unexplored
flavours, modern and glamorous.
Improbable recipes on paper which prove to be unexpected
gifts on the palate, desired, but always silent, almost sinful,
magnificent, international gourmet flavours.**

We have selected some of these specialities for you.

BUERRE D'ISIGNY PDO

In Normandy the twentieth century was made, a visionary fashion designer was born. Here the sea meets the pastures, the milk is rich and flavourful. The butter is sweet, smooth, velvety and creamy: a small town carries its name to tables around the world. Who said the countryside lacks flavour?

Pasteurised milk	
UV	Basket
Weight	5kg
Code	901812
TMC	40 dys
UV/CT	1
Price list	23

BRIE DE MEAUX PDO

In Paris, Man Ray explores new visual forms of light. In the silence of Lorraine, the ancient, elegant and delicate gestures are handed down with which the 'pelle à brie' shapes the fragile curd. Artists with the gift of turning an intangible matter into something that enchants.

Raw milk	
UV	Wheel
Weight	3kg
Code	905409
TMC	23 dys
UV/CT	1
Price list	23

***** = *Vacuum-packed*

AGED WITH COFFEE

Cheese and coffee: quintessentially Italian. Two souls blend in the golden paste. The sweet notes of cow milk challenge the bitterness of Espresso, in a perfect balance of sweetness and intensity. When simplicity becomes art, the result is intriguing. Irresistible. Just like us Italians.

Pasteurised milk	
UV	Wheel
Weight	6,5kg
Code	903869*
TMC	240 dys
UV/CT	1
Price list	14

***** = *Vacuum-packed*

AGED IN PROSECCO DOC

Where chance meets rural know-how. This is how cheese soaked in wine was born. And even today, Mother Nature sets the pace: in September, grapes yield their must where the cheese is immersed for several days. Once the soaking is complete, the flavour will be delicate, fresh and fruity.

Pasteurised milk	
UV	Wheel
Weight	6,5kg
Code	903820*
TMC	240 dys
UV/CT	1
Price list	14

***** = *Vacuum-packed*

AGED IN RED WINE

Intense violet veins of red wine run through the cheese aged for at least 10 months, with a yellow, semi-hard flavourful and fragrant paste. On the surface, a matt purple layer of pomace rests, deposited during ageing. Structured and persistent: wine soaking at its finest.

Pasteurised milk	
UV	Wheel
Weight	6,5kg
Code	903823*
TMC	240 dys
UV/CT	1
Price list	14

***** = *Vacuum-packed*

AGED IN IPA BEER AND HOPS

Beer and massage for 6 months? A dream for many. One cheese gets to live this dream, resting in vats of fine craft IPA beer and is massaged several times so that its texture is bold on the nose yet beautifully balanced on the palate. Deliciously 'drunken'.

Pasteurised milk	
UV	Wheel
Weight	6,5kg
Code	903854*
TMC	240 dys
UV/CT	1
Price list	14

TABACCACCIO

Aged in grottos on wooden planks, then inside casks where the tobacco meets old home-made rum. Brown on the outside, tone-ontone on the inside: the ivory paste plays with the gold colour of the rum. Complex and balanced, between sweet and salty. Very, very persistent.

Raw milk	
UV	Square
Weight	4kg
Code	904443
TMC	120 dys
UV/CT	1
Price list	11

ROSSINI

Exquisite, blue-veined cow milk cheese refined with dried grapes for over 45 days.
The characteristic scent of Muscat and the sweetness of the wine mix with the sharp flavourful notes of the dairy product, creating an unending symphony of tastes.

Pasteurised milk	
UV	Wheel
Weight	2,5kg
Code	904367
TMC	60 dys
UV/CT	1
Price list	11

TRUFFLE BLUE CHEESE

Creamy, blue-veined cheese embraces black summer truffle, unchallenged king of the undergrowth. Delicate persistent flavour. Authentic gourmet product.
A taste bet.

Pasteurised milk		
UV	1/2	1/8
Weight	6 kg	1,5kg
Code	904437	904438
TMC	45 dys	45 dys
UV/CT	1	4
Price list	05	05

BLUGINS®

Modern, attractive flavour for those who seriously crave the desire to enjoy something truly unique. Result of an absolute icon like cow milk blue-veined cheese refined in an absolute icon like Gin to create a third absolute icon.

Pasteurised milk	
UV	Wheel
Weight	2,5kg
Code	903857
TMC	100 dys
UV/CT	1
Price list	14

BLU '61®

Intense, dark, brilliant red. The colour of blueberries and Raboso passito Trevigiano in which the blue-veined cheese is refined. Red: the colour of the history of love from which Blu '61® is born and gets its flavour. The magic that only the balance of an inextricable link can create.

Pasteurised milk	
UV	Wheel
Weight	2,3kg
Code	903855
TMC	90 dys
UV/CT	1
Price list	14

BASAJO®

Intuition and skill result in this blue-veined cheese, where rich, intense sheep milk perfectly combines with refinement in sweet white passito wine. As shiny as gold on the surface, Basajo® is an experience for palates eager to capture the multitude of shades and colours.

Raw milk	
UV	1/2
Weight	1,4kg
Code	903856
TMC	100 dys
UV/CT	1
Price list	14

BLUE STILTON PDO

There's a Frenchman, an Italian and an Englishman: Roquefort, regal. Gorgonzola, seductive. Blue Stilton, aristocratic, more British than you could possibly get. Rich, intense, with elegant veins. Slightly piquant, yet balanced. Like the English countryside: orderly, gentle, timeless.

Pasteurised milk	
UV	Wheel
Weight	2kg
Code	904211
TMC	120 dys
UV/CT	1
Price list	24

BLUE SHROPSHIRE

An ancient name for a blue cheese with a modern recipe. It's English, just like punk: rebellious and flamboyant, it makes itself heard. The orange paste is streaked with deep blue veins. Yet, it is creamy, flavourful, slightly spicy, smooth and intense. Just like punk, deep down…

Pasteurised milk	
UV	Wheel
Weight	2kg
Code	904218
TMC	90 dys
UV/CT	1
Price list	24

BLU DI BUFALA

Revisited, blue cheese, made from buffalo milk.
Dry and amber-coloured, the external parallelepiped shape encloses a straw yellow coloured cream with deep blue veins, featuring an intense aroma and strong flavour, as well as delightful "sweetness" typical of buffalo milk.

Pasteurised milk	
UV	Square
Weight	4kg
Code	901670
TMC	60 dys
UV/CT	1
Price list	11

BLU DI BUFALA MUSCAT

Absolute, blue-veined delicacy: 100% buffalo milk.
An unexpected and appreciated gift: vivacious, intense, aromatic and sweet flavour, thanks to the Moscato lees with which it is paired. The grey, elegant and dry rind is ribbed on the faces while the side surface is smooth.

Pasteurised milk	
UV	Square
Weight	4kg
Code	901671
TMC	60 dys
UV/CT	1
Price list	11

MORBIER PDO

A line combining two separate milkings is the hallmark of this 'double-milking' cheese. Vegetable ash traces an elegant, horizontal mark defining the balanced and gentle flavour of the cream-coloured paste born of peasant tradition on the cold pastures of Franche-Comté.

Raw milk	
UV	Wheel
Weight	6,4kg
Code	904214
TMC	45 dys
UV/CT	1
Price list	23

COMTÉ PDO PRESTIGE

Franche-Comté. Liberté. Égalité. Fraternité… and fruitières. A firm, golden paste. It is 'the cheese' of the villages that supplied the milk. The flavour starts off sweet and buttery, then goes deeper and rounded. Time gives rise to small crystals whose slight 'crunch' adds character to the texture.

Raw milk	
UV	1/4
Weight	10kg
Code	905593
TMC	60 dys
UV/CT	1
Price list	23

The content of this catalogue is subject to variations

ROGNONI UMBERTO

FORMAGGIAI DAL 1913

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