



**ROGERS
COLLECTION**[®]

CATALOG 2024

EXTRAORDINARY FOODS
ROGERSCOLLECTION.US

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SALES

81 Bridge Street, Suite M203, Yarmouth, ME 04096
 TEL +1 207.828.2000
 orders@rogerscollection.us

WAREHOUSE

Located in N.J.
 *Certified Organic Handler

WELCOME TO ROGERS COLLECTION

We are a dedicated importer of extraordinary foods of distinctive quality, handmade by artisan producers committed to ethical and traditional production methods in Europe, the Middle East, South Africa, and the Maghreb.

For over 30 years, we have traveled the world in search of authentic and artisanal ingredients of the highest quality.

We sell through distributors to wholesale retail outlets, chefs, and e-commerce platforms across the U.S. who treat our products with the same high level of integrity we do.

WAREHOUSE



Jason Arela, Jhon Gutierrez, Orlando Hurtado and Raul Marquez (not pictured)

SALES



Jen Bonaccorsi, Nigel Lindgren and Lydia Burns

LOGISTICS AND REGULATORY



CJ Ferrell and Karen Farber

MANAGEMENT



Ken Crerar and Carrie Blakeman

*“These trees were here long before we were born and will be here long after we are gone.”
—J.B. Hugues*

Hand selected from the finest olive producing regions around the globe: quality above quantity, respect for land, trees, and natural resources. We showcase the full spectrum of flavors in this essential, timeless ingredient.



CASTELLO DI AMA EXTRA VIRGIN OLIVE OIL

2020, 2018, 2017, & 2014 Flos Olei 95 points

This oil is on par with the exquisite wines produced by Castello di Ama. Limited quantity, only 8,000 bottles a year! A blend of four olive varieties grown in the bucolic countryside of Chianti Classico zone. Olives are hand harvested from an orchard of 10,000 trees. Small batches of olives are pressed the same day as picked, assuring low acidity with dedicated focus on quality over quantity. Unfiltered oil is opaque green in color with a fruity aroma, a strong earthy flavor up front and a lively, peppery finish.

- Oleic acidity:** 0.13%
- Olive varieties:** Correggiolo, Moraiolo, Frantoio. Leccino
- Origin:** Tuscany, Italy
- Case size:** Six 500 mL bottles **R81204**



FLAMINIO FRUTTATO EXTRA VIRGIN OLIVE OIL

2023, Due Foglie Rosse, Excellent Oil, Gambero Rosso | 2021, Tre Foglie Best Olive Oils, Best Quality for Price by Gambero Rosso

A fruity extra virgin olive oil from olives in the first stages of ripening, this full-bodied and decisive aromatic oil is pleasantly spicy with a slight bitter after taste. A medium bodied oil with an emerald green hue pairs well with strong flavors. It is perfect on bruschettas, salads, red and other grilled meats, and legume soups.

- Oleic acidity:** 0.36%
- Olive varieties:** Moraiolo, Leccino, Frantoio
- Origin:** Umbria, Italy
- Case size:** Twenty-two 150 mL tins **R80250**
Eleven 250 mL tins **R80251**
Eight 500 mL tins **R80252**
Six 500 mL bottles **R80257**
Two 5 L tins **R80255**



TREVI EXTRA VIRGIN OLIVE OIL DOP

2011 Award, Ercole Olivario | 2011 Three Leaves, Gambero Rosso

Savor this distinguished extra virgin olive oil which displays centuries old finesse. Trevi uses similar production techniques as the Etruscan people did 2,500 years ago. This filtered oil exhibits a rich green color, a pleasant bouquet and a delicate taste. The cooler hills of the Umbrian town of Trevi produce olive fruits that are smaller in size with more concentrated flavor than those yielded in warmer climates. All heart—this is an unfiltered oil with a rich green hue, a fresh, fruity aroma and a flavor both sweet and peppery.

- Oleic acidity:** 0.12%
- Olive varieties:** Frantoio, Leccino, Moraiolo
- Origin:** Umbria, Italy
- Case size:** Six 500 mL bottles **R80000**



BELVÍS DE LAS NAVAS EXTRA VIRGIN OLIVE OIL

This sublime, organic mountain extra virgin olive oil is a blend of heirloom varieties only known to exist in a unique microclimate on the Belvís de las Navas estate overlooking Gibraltar. Wild olive strains (Acebuchina) contribute complexity and aromas of freshly cut grass, ripe tomatoes, artichoke, and a hint of almond with a spicy note in the end. Olives are collected early and are crushed at low temperatures to preserve the organoleptic properties.

- Oleic acidity:** 0.19%
- Olive varieties:** Acebuchina, Hojiblanca, Verdial Vélez Málaga, Picudo, Manzanilla Aloreña
- Origin:** Andalusia, Spain
- Case size:** Six 500 mL bottles **BN1000**



MARQUÉS DE VALDUEZA EXTRA VIRGIN OLIVE OIL

2018 through 2024 Gold Award, NY Olive Oil Competition | 2022, 94 points, Flos Olei | 019 Gold, Conventional Production Extremadura Agriculture Ministry | 2018, Best Premium EVOO Design, EVOOLEUM Award | 2018, 2017 Flos Olei 93 points

This standout oil features the rare Morsica olive—a fruit native to Extremadura, Spain – along with Arbequina, Picual, and Hojiblanca. Olives are estate grown, pressed and bottled, on the 200 hectare Alvarez de Toledo family farm. This finishing oil is fresh and fruity, with hints of almond, pepper, and an unforgettable sunny fragrance.

- Oleic acidity:** 0.17%
- Olive varieties:** Morisca, Arbequina, Picual, Hojiblanca
- Origin:** Extremadura, Spain
- Case size:** Twelve 500 mL bottles **R88005**
Six 500mL bottles **R88003**



MERULA EXTRA VIRGIN OLIVE OIL

2024, 2023, 2022, 2020 Gold Award & 2021, 2019, 2018 Silver Award, NY Olive Oil Competition | SOFI Finalist Outstanding Oil 2007

A harmonious and versatile cooking or finishing oil, Merula contains the same four varieties used to make Marqués de Valdeza oil but from an ever so slightly more ripe harvest. This oil has a buttery disposition rounded out by a full mouth feel and sensations of green olives, cut grass, green almond, and dried fruit. Merula is Latin for “yellow-beaked black bird,” an elegant bird that populates the estate.

- Oleic acidity:** 0.19%
- Olive variety:** Morisca, Arbequina, Picual, and Hojiblanca
- Origin:** Extremadura, Spain
- Case size:** Twenty-four 175 mL tins **R89003**
Six 500 mL tins **R89000**
One 5 L bag in box **R89150**

ORGANIC



NUÑEZ DE PRADO EXTRA VIRGIN OLIVE OIL

The Nuñez de Prado family has been producing olive oil from their groves in Baena, Spain since 1975, and this was one of the first extra virgin olive oils imported into the US over 20 years ago under its Spanish company name. Fourteen varieties of certified organic olives are hand-picked and processed under granite stones at the family's mill. Ancient groves, a Roman masher and a first cold press make exceptional flavors concentrated and marked by hints of green apple, almond, and burnt orange with a smooth and peppery finish.

Oleic acidity: 0.1%
Olive varieties: Blend of fourteen varieties, principally Picuda, Picual and Hojiblanca
Origin: Andalusia, Spain
Case size: Twelve 1 L tins **R80340**
 Four 5 L tins **R80320**

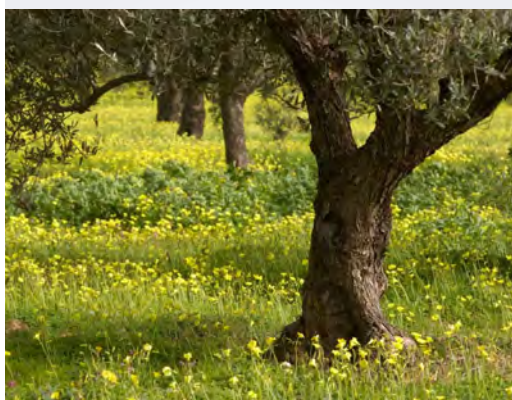
ORGANIC



NUÑEZ DE PRADO FLOR DE ACEITE EXTRA VIRGIN OLIVE OIL

This oil is collected via gravity drip after the olives are crushed, but before the paste is pressed between mats. This unfiltered oil has an extraordinary low oleic acidity of 0.1%, ten times lower than extra virgin labeling requires. It is called Flor de Aceite (flower of the oil) because of the concentrated aromas and tastes within. This is the purest form of oil that can be produced using traditional methods—not one shortcut is taken to produce this oil that is delicate yet sturdy, strong yet smooth, confident yet forgiving.

Oleic acidity: 0.1%
Olive varieties: Blend of fourteen varieties, principally Picuda, Picual and Hojiblanca
Origin: Andalusia, Spain
Case size: Twelve 500 mL bottles **R80341**



CASTELINES CLASSIC EXTRA VIRGIN OLIVE OIL AOP

2023 & 2016 Gold Medal, Concours Général Agricole Paris | 2022, Flos Olei, 91 points | 2019, 2018 Gold Award, NY Olive Oil Competition | 2024, 2018 Silver Medal, Concours General Agricole Paris | 2018, 2017 Flos Olei 93 points & 2016 Flos Olei 95 points

Genuine Provençal oil. From their orchards near Les Baux, Jean Benoit and Catherine Hugues early hand harvest, cold press and estate bottle this superior oil from Provençal terroir. Aromas of cut grass, flavors of artichokes and almonds, and the perfect amount of pepperiness blend into a long lasting flavor.

Oleic acidity: <0.3%
Olive varieties: Aglandau, Grossane, Salonenque, Verdale
Origin: Baux-de-Provence, France
Case size: Six 500 mL bottles **CA0010**
 Four 3 L bag in box **CA0300**



CASTELINES L'AGLANDAU EXTRA VIRGIN OLIVE OIL

2023, Gold Medal, Concours Général Agricole Paris | 2018, 2017 Gold Award, NY Olive Oil Competition

A vibrant personality exudes from this Provençal extra virgin olive oil. An elegant green fruity oil, its cutgrass notes are followed by raw artichoke with a well-balanced bitter and pepper finish. The oil is cold-extracted within 6 hours of harvest. The two-phase separation requires no added water. It is a wonderful complement to Roquefort or fresh goat cheese, as well as tomato toast.

Oleic Acidity: 0.16%
Olive variety: Aglandau
Origin: Baux-de-Provence, France
Case size: Six 500 mL bottles **CA0018**



CASTELINES NOIR D'OLIVE VIRGIN OLIVE OIL AOP

2023, 2017 & 2016 Gold Medal, Concours General Agricole Paris | 2024, 2018 Silver Medal, Concours General Agricole

CastelineS revisits the age-old traditions of Provence to create this oil from four hand-picked native varieties. Olives are stored in an enclosed tank where a process of delicate oxygen-free light fermentation is applied, recreating the taste of preserved black olives. This oil has a sweet bouquet and mild flavor with notes of tapenade and truffle. Drizzle on baguettes, mushrooms, potatoes, and salad.

Oleic acidity: <1.5%
Olive varieties: Aglandau, Grossane, Salonenque, Verdale
Origin: Baux-de-Provence, France
Case size: Six 500 mL bottles **CA0115**
 Four 3 L bag in box **CA0200**



KOSHER



MORGENSTER EXTRA VIRGIN OLIVE OIL

2023, Flos Olei, 99 points | 2019 Flos Olei, 99 points | 2018-2014 Flos Olei, 98 points | 2013 Gold Medal, Los Angeles International Olive Awards | 2020, 2019 & 2013 Gold Medal, SA Olive Awards

Southern Hemisphere oil of perfection! Estate grown, pressed and bottled in Stellenbosch, the acclaimed wine and olive growing region outside Capetown, South Africa. Year to year, this oil offers a consistent flavor profile from a blend of fourteen olive varieties originally of Italian origin. This intensely fruity oil tastes of artichokes, green apples and almonds followed by a long peppery finish.

Oleic acidity: 0.30%
Olive varieties: Blend of 14 Italian varieties
Origin: Stellenbosch, South Africa
Case size: Six 500 mL bottles **MG200**

ORGANIC



LES MOULINS MAHJOUB EXTRA VIRGIN OLIVE OIL

Nestled in the fertile Mejerda Valley of the south Mediterranean, farmers handpick Chetoui olives from unspoiled sun-soaked Tunisian land. Stone milling and decanting *a la feuille* (by hand) creates an elegant oil for both cooking and finishing. Soft and clean on the palate, this unfiltered oil is the color of green apples, with aromas of freshly picked vegetables, and a gentle lingering finish.

Oleic acidity: 0.2%
Olive variety: Chetoui
Origin: Tebourba, Tunisia
Case size: Twelve 370mL bottles **R80500**
 Six 500mL screwtop bottles **R80304**
 Twelve 250 mL screwtop bottles **R80303**
 Six 1 L bottles **R80307**
 Four 3 L tins **R80300**



ORO DI MILAS EXTRA VIRGIN OLIVE OIL

2024, 2023, Gold, New York Olive Oil Competition | 2023, Best in Class/Gold for Robust Oils, Los Angeles International EVOO Competition

Oro di Milas olive oil is a magnificent origin-protected extra virgin olive oil produced exclusively from the Memecik olive grown in the city of Milas – in the Muğla province of Türkiye. Olives are hand-harvested from four orchards spanning over 500 acres and cool-pressed within 6-8 hours on a family-owned, modern Mori-Tem olive oil mill (highly respected in the industry). These unique olive trees produce large, round fruits with high-quality oil content. Complex and harmonious, Oro di Milas oil has an intense aroma of green olives and fresh cut grass. On the palate is green tomato leaf and green almond with a pleasant bitterness and spice.

Oleic acidity: 0.2%
Olive variety: Memecik
Origin: Milas, Türkiye
Case size: Six 250 mL bottles **OM0250**
 Six 500 mL bottles **OM0500**

ORGANIC



BIOLEA EXTRA VIRGIN OLIVE OIL PDO

Rare Cretan oil, credibly one of the best of Greece. Single-variety organic oil comprised of handpicked Koroneiki olives from one of the few family-owned estates in Crete. Stone-milled, cold pressed and unfiltered, the resulting oil is lighter than its Greek cousins. Best used as a finishing oil, it presents a buttery taste with hints of sweetness and a touch of pepperiness. The labor intensive processes of stone milling and cold pressing preserves vitamins, nutrients and aromatic properties of the oil. A distinctive olive oil of superb quality.

Oleic acidity: 0.51%
Olive variety: Koroneiki
Origin: Crete, Greece
Case size: Six 500 mL bottles **B1100**



ORGANIC



NEW! ISTRIANA EXTRA VIRGIN OLIVE OIL

2023, Gold, NY International Olive Oil Competition | 2023, Gold, EVO International Olive Oil Competition | 2023, London International Olive Oil Competition | 2023, Ultra Premium, Dubai Olive Oil Competition

This premium organic extra virgin olive oil holds the storied region of Istria in every bottle. Hand-harvested and milled within mere hours, Istriana controls all aspects of production to preserve the integrity of their oil. Their signature red bottles are colored with a paint containing the rich, red earth of Istria - inspired by the amphorae of Roman times. Istriana's blend is medium-bodied with aromas of freshly cut green grass and a prominent green vegetal and herbal flavor.

Oleic acidity: 0.18%
Olive varieties: Leccino, Pendolino, and Rosinjola
Origin: Istria, Croatia
Case size: Six 500 mL bottles **IST500**

ORGANIC



NEW! STANCIJA SAN ANTONIO EXTRA VIRGIN OLIVE OILS

Established in 2008 as a husband-and-wife operation, San Antonio ecologically grows and mills native Croatian olives from over 7,000 trees in their groves, sprinkled with Roman ruins. They prioritize sustainability and quality; the San Antonio olive oil production is full-cycle and zero-waste. Their olives are grown using organic methods in the sun-soaked region of Istria.

Origin: Istria, Croatia
Case size: Six 250 mL bottles

ISTARSKA BJELICA SA250I
 2023, Gold, NY International Olive Oil Competition | 2023, EVOO of the Year, Croatia, EVOO World Ranking

A native Istrian coastal varietal produces an intense, rich, spicy, and bitter oil with almond and tomato aromas. "Bjelica" aka "oljka" (olive). Hardy and vigorous, this tree's fruit is light green medium-sized that ripens into purple. Try on grilled meats, creamy pumpkin or pea soup, and mushrooms.

Oleic acidity: 0.21%
Olive varieties: Istarska Bjelica

KARBONACA SA250K
 2023, Gold, NY International Olive Oil Competition

This rare single variety is mild, pleasant, and smooth with artichoke, herb, and olive aromas. The Italian name, "carbonera" refers to the color and look of the olives when fully ripened: small and round, black with reddish tones. The oil is known for its mild taste and herbaceous fresh flavor, going well with most milder Croatian dishes – including fish and all seafood.

Oleic acidity: 0.17%
Olive varieties: Karbonaca

MIX SA250M
 2023, Gold, NY International Olive Oil Competition

This is San Antonio's flagship blend, a combination of all the native Croatian olive varieties they harvest from their trees. A medium level intensity with a good amount of spice, and not too bitter. The Mix has a fresh green grass aroma, with tasting notes of green olives and fruits – very smooth and harmonious

Oleic acidity: 0.15%
Olive varieties: blend of every variety San Antonio grows



CASTELINES AROMATIC OLIVE OILS

These aromatic olive oils are obtained by simultaneously crushing olives (mainly of the Salonenque variety), freshly picked herbs and spices, and citrus fruits. They are blended at the beginning of the oil pressing process, rather than during a post-production infusion. The resulting oils exude alluring aromas and flavors, perfect for drizzling on salads, fruits and vegetables, marinades, fish and meats, and more!

Olive varieties: Aglandau, Grossane, Salonenque, Verdale
Origin: Baux-de-Provence, France
Case size: Twelve 250 mL bottles

OLIVE OIL WITH BASIL AND MINT CA0700

Freshly picked basil, a delicate touch of mint, and the seductive flavors of late summer. A must on top of fresh vegetables.

OLIVE OIL WITH CITRON CA0600

This oil is pressed with fresh Corsican citrons known for their exceptional fragrance - which develops as the fruit matures. Full aromatic palette of mandarin, lemon, and grapefruit – an intensely citrusy nose.

OLIVE OIL WITH THYME AND ROSEMARY CA0800

The quintessential oil for meat. Branches of wild thyme and rosemary freshly picked by hand in the garrigue scrubland are added during extraction. This imparts the fragrance of the sun-soaked Provence hillsides.

OLIVE OIL WITH GARLIC CA0900

Oil is pressed with fresh Piolenc garlic. In Provence, garlic is used in all meals; it is essential. You will be surprised by the delicacy of the aromas. Use in any dish.

OLIVE OIL WITH CHILI PEPPER CA05000

This oil is crushed with the Espelette chile. Add a few drops to shellfish and seafood, or a warm bowl of pasta. Its bright color and spicy punch will delight.

OLIVE OIL WITH LEMONGRASS CA0550

Lemongrass is ready for harvest in November with the olives, and it adds a tangy freshness to the oil. Sweet, floral, and lemony – great on more exotic dishes or even in cocktails.

OLIVE OIL WITH THYME AND LEMON CA0650

This oil conjures up the sea and the sunshine of Provence, with the delicate freshness of thyme and the juicy edge of lemon. Almost tastes like the holidays. Great on whitefish and bread.

OLIVE OIL WITH BLACK GARLIC CA0905

An oil pressed with black garlic and green matured olives, this will give a spicy touch of savory garlic and candied olive to any dish.

OLIVE OIL WITH LIME LEAVES CA0610

An original idea from pastry chef Brandon Dehan, this olive oil gives a cheerful zest of fresh lime leaves to a fruit salad or white fish filet.

BIOLEA AROMATIC OLIVE OILS

Koroneiki olives crushed with citrus! These are not infused oils - the process of stone milling and cold pressing olives and citrus together preserves the vitamins, nutrients and aromatic properties of the oils. This labor-intensive method results in a distinctive olive oil of superb quality. The olives are harvested from Biolea's Astrikas estate olive groves, stone milled and cold pressed with citrus. Biolea is a fifth generation woman-owned company in northwestern Crete, Greece based on principles of self-reliance, innovation and environmental consciousness.

ORGANIC



BIOLEA LEMONIO

Koroneiki olives cold pressed with locally grown lemons. This oil explode with lemon zest flavor and a lasting aftertaste of bright and fresh citrus. A divine dipping oil – and great on seafood, grilled vegetables, or in cakes.

Olive variety: Koroneiki
Origin: Crete, Greece
Case size: Twelve 250 mL bottles B1200

ORGANIC



NERANTZIO OLIVE OIL

Koroneiki olives cold pressed with bitter oranges. This oil leaves an unmistakable punch full of orange blossoms and a teasing tingle of orange rind. Perfect on top of a chocolate dessert or in an orange-based dressing.

Olive variety: Koroneiki
Origin: Crete, Greece
Case size: Twelve 250 mL bottles B1300



Vinegar is the inevitable product of wine—an essential preservative as well as one of the most important elements in cooking. Bright flavors of traditional Orleans method vinegars are used daily by the most discerning chefs in the world for seasoning and balancing sauces and dressings, while sweeter, richer and viscous finishing vinegars can take the dessert or cheese plate to the next level!



ACETAIA CATTANI

Acetaia Cattani is a fifth-generation, family-owned balsamic producer located in Modena, Italy. They have an unbridled passion for producing balsamic in the Modenese tradition, with sweet indigenous grapes from their vineyard in the Modenese hills. Since the 1980s, they have practiced organic agricultural methods in order to guarantee the highest quality grapes. In 1993, they were the first to produce certified organic Aceto Balsamico di Modena.

ACETO BALSAMICO TRADIZIONALE DI MODENA EXTRAVECCHIO IGP

This 25-year-old balsamic is dense, full flavored, and highly fragrant. Each numbered bottle has a gold foiled neck with the Consorzio Seal of Guarantee. This vinegar is both DOP and DOC certified.

Case size: One 100 mL bottle [R96010](#)

WHITE BALSAMIC

SOFI Silver Outstanding Vinegar 2010

A true white (rather golden) balsamic vinegar manufactured with sweet must derived from organic Trebbiano (white) grapes. The richly perfumed must is reduced at low temperatures to preserve the delicate golden color and mixed with aged white vinegar, then barrel-rested for about 6 months. Perfect with grilled vegetables and fish, it won't change a dish's natural color. Unlike most "white" balsamic vinegars, Cattani never uses bleach or additives to affect color.

Acetic Acid: 4.8%

Case size: Twelve 250 mL bottles [R96032](#)
Twelve 500 mL bottles [R96037](#)

ACETO BALSAMICO TRADIZIONALE DI MODENA VECCHIO IGP

This 12-year-old balsamic is made with the same traditional techniques used for the Extravecchio. Each numbered bottle has a gold foil neck which is the Consorzio Seal of Guarantee. Also both DOP and DOC certified.

Case size: One 100 mL bottle [R96000](#)

OLIVEWOOD BALSAMIC

Aged just over 8 years in oak and finished in olivewood barrels for a subtle, but distinct, sweet and earthy flavor that pairs very well with red meats.

Acetic Acid: 5.0%

Case size: Twelve 250 mL bottles [R96046](#)
Twelve 500 mL bottles – *Special Order Only* [R96047](#)

BALSAMINA, BALSAMIC JELLY

Developed together with the Rogers Collection, the sweetness of this decadent condiment dances on your tongue, and pairs well with creamy cheeses and cured meats. It also makes a beautiful gift in its thick-glass, wide-mouthed jar.

Case size: Twelve 125 g jars [R96020](#)



VINAGRES DE YEMA PEDRO XIMÉNEZ VINEGAR

The high sugar content of the white Spanish grape, Pedro Ximénez, balanced by the vinegar's acidity, yields a dense, rich finishing or "sipping" vinegar that can also be a "sweet & sour" addition to salads, meats and soups. Made in the time-honored tradition of solera aging through a series of barrels called criaderas. When the solera, the barrel with the oldest vinegar, is tapped, it is never fully drained. The remaining vinegar is blended with vinegar from the next younger criadera and so on until the youngest is topped off with fermented must. This wine vinegar has a 6% acidity.

Case size: Six 500 mL bottles [R90400](#)



VINAGRES DE YEMA CEPA VIEJA SHERRY VINEGAR, VINAGRE DE JEREZ RESERVA DOP

A sherry vinegar with the depth and complexity of the time-honored tradition of solera aging—Palomino grapes grown near Jerez, Spain, and a series of barrels called criaderas. Each criadera contains vinegars with similar flavor characteristics aged for different lengths of time. When the solera, the barrel with the oldest vinegar, is tapped, it is never fully drained. The remaining vinegar is blended with vinegar from the next younger criadera, and so on until the youngest is topped off with fermented must. Cepa Vieja comes from a solera containing vinegar that is 25 years old with 7% acidity.

Case size: Twelve 500 mL bottles [R90110](#)

ORGANIC



VINAGRES DE YEMA TIERRA VIEJA DOP

This organic vinegar is made using the traditional solera-criadera method of aging and contains solera that is 5 years old. This youthful vinegar is light golden in color and will not dampen the colors of vegetables or protein it is paired with. At 7% acidity, the flavor is bright but has a complexity on the finish that comes from aging in oak barrels.

Case size: Twelve 250 mL bottles [R90140](#)

VINAGRES DE YEMA BOTA VIEJA SHERRY VINEGAR, VINAGRE DE JEREZ

Bota Vieja is the younger version of Cepa Vieja. It has a shorter aging process and is available for Food Service only. Popular in fine kitchens around the country for its quality to price ratio. 7% acidity, contains solera of 15 years.

Case size: Four 5 L containers [R90200](#)



MARQUÉS DE VALDUEZA RED WINE VINEGAR

In 2007, the Marqués de Valdeueza Estate set aside 3000 liters of their wine (a blend of Cabernet Sauvignon, Merlot, and Syrah) to begin the fermentation process using the traditional Orleans method. The process begins in stainless steel tanks and then proceeds into four-year-old French oak barrels for 20 months. 2012 marked the first year of this vinegar's release! Complements the Marqués de Valdeueza wines and EVOO. This vinegar is honey colored with intense and complex aromas of vanilla, fennel, and licorice spice. It finishes with a hints of almond. 9% acidity makes it perfect for finishing a variety of cold and hot dishes.

Case size: Six 250 mL bottles **R89350**



NEW! MARQUÉS DE VALDUEZA "AGRIDULCE" BALSAMIC VINEGAR

This new vinegar made from a 60/40 blend of the Estate's own red wine vinegar produced in 2013 and grape must concentrate, cellared since 2007 – both originate from Merlot, Syrah, and Cabernet Sauvignon grapes. The fresh concentrated grape must is produced artisanally and rests in French oak barrels while the red wine vinegar is made from juice from pressed grapes not used for wine production, because at Marqués de Valdeueza, only the finest, gravity-produced juice is transformed into wine. The vinegar is fermented using the traditional, slow Orleans method to preserve the distinct aromas and flavors. The developing liquid is then transferred to four-year-old French oak barrels, for a minimum aging of 20 months. The vinegar is rose gold in color and perfect for unique and lively finishings.

Case size: Six 250 mL bottles **R89351**



ARTISAN MALT VINEGAR

2022, 1 Star, Great Taste Awards | 2020, 2 Stars, Great Taste Awards | 2019, 2018, 2017, 2016, 2014 Gold Award, Taste of the West | 2017, 2013 Gold Award, Great Taste Awards

This small batch (700 liters at a time), premium, slow-fermented, oak-matured malt vinegar takes malt vinegar to another level. Using the finest Mavis Otter malt and Cornish spring water, Artisan Malt Vinegar balances acidity with rich malty flavors of caramel and dark chocolate followed by oak notes. Unpasteurized and unfiltered, with a minimum 4.5% acidity, this is a genuine malt vinegar in the tradition of Britain.

Case size: Six 250 mL bottles **AMV050**
Four 5 L containers **AMV100**



ARTISAN FRUIT VINEGARS

Artisan Vinegar Company collects wild fruit or honey, ferments it into a wine or mead, and then transforms that into vinegar using the same slow, natural process which they use to make their award-winning Artisan Malt Vinegar. Every drop is barrel-matured. Then it is drawn straight from the barrel – live, unfiltered, unpasteurized, unadulterated. They use absolutely no concentrates, extracts, sulfites, flavorings, colorings, or preservatives. These vinegars contain "the mother." All ingredients are from the U.K., and most are exclusively foraged from Cornwall.

Case size: Six 250 mL bottles

ARTISAN MEAD VINEGAR **AMV500**

2022, 1 Star, Great Taste Awards

100% raw honey from Cornwall is transformed into mead, and then vinegar. Delicate wildflower notes with a balance of sweet and acid.

ARTISAN CIDER VINEGAR **AMV300**

2022, 2 Stars, Great Taste Awards

Made from 100% whole cider apples from Cornwall. Intensely fresh and fruity, but pleasantly balanced.

ARTISAN DAMSON & SLOE VINEGAR

AMV400

Made from 100% wild damsons and sloes (small, dark, sour plums). Unique yeasty and tart flavor. The only damson and sloe honey on the market right now! Great in Asian cuisine.

ARTISAN STRAWBERRY VINEGAR **AMV700**

Made from 100% whole strawberries – jammy, ripe sweetness. This is the earliest harvest from a farm down the road in Cornwall.

ARTISAN RASPBERRY VINEGAR **AMV600**

100% whole raspberries from southwest England. Widely used as a dressing in England, and also good for pickling and ceviche. Tart and fruity.

ARTISAN BLACKBERRY VINEGAR **AMV200**

100% whole blackberries from southwest England – round, smooth, and almost drinkable. Mix in a soda for a summer drink.



MARQUÉS DE VALDUEZA RAW HONEY

Since 1624, the landholdings of the Marqués de Valdeuza have produced some of Spain's finest honeys. Acutely sensitive to the environment, the Marqués' family produces a honey easy on the digestion that has been used for centuries as a basic ingredient in the healthy, Mediterranean diet. Since a bee travels no more than about 3 km from its hive, the beekeepers know the honey is sourced from the Marqués' properties.

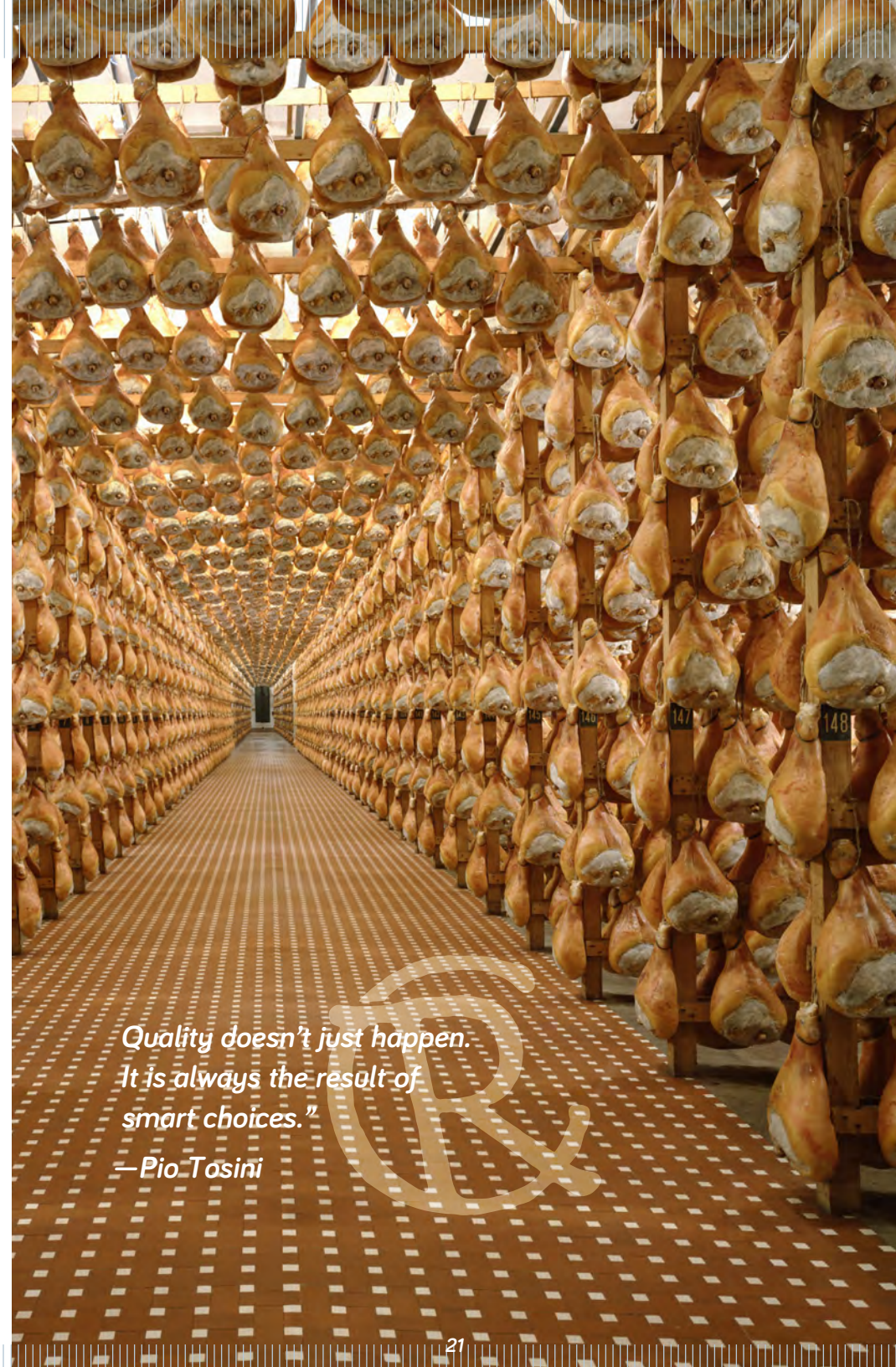
Case size: Six 9 oz jars

HEATHER MV011 From landholdings near Trujillo, Cáceres: Light amber color with reddish hues. Intensely floral and persistent. Sweet taste with bitter and salty notes. Liquid feel with variable crystallization. A superb accompaniment to yogurt, soft fresh cheese, and mild meats.

HOLM OAK MV012 From Ávila oaks that feed the Marquis' Iberian pigs: Bees feed on sap from acorns, resulting in an amber to dark amber color. Floral with malted and toasty tones, intense and persistent. Sweet with salty notes. Ideal to pair with meats, dried nuts, cured cheese, and spiced roasts.

ORANGE BLOSSOM MV013 From Seville oranges in Badajoz: Very light amber with yellow hues. Floral with citric notes, intense and persistent. Liquid feel with slow crystallization forming the fine crystals. Ideal with game, fowl, and cheese.

WILDFLOWER MV014 From landholdings near Trujillo, Cáceres: Clear amber color. Floral with a variety of notes depending on the flowering herbs (e.g., lavender, rosemary, thyme) in a given year. Liquid feel with varying crystallization depending on the flowers in the mix. Pair with fruit salads, fish, and meats.



*Quality doesn't just happen.
It is always the result of
smart choices."*

—Pio Tosini



PIO TOSINI

10 Best Prosciutto di Parma 2012 by Slow Food Italy



Family-owned and operated for four generations, Pio Tosini is one of the most credible and sought-after producers of Parma ham by the Italian domestic market. They have been in operation for over 80 years and we have been their honored importer since their introduction into the U.S. in 1995. This delectable prosciutto, sweet to the palate, is cured in the town of Langhirano, Italy, and bears the honorable mark of the Consorzio del Prosciutto

di Parma. The Consorzio sets minimum standards to be able to qualify for this mark and Pio Tosini far exceeds each standard.

Their whole process starts with strict selection of the highest possible quality raw pork, each piece hand-salted and cured for longer than the Consorzio requires. Instead of 13 months, they cure a minimum of 17 months. We import legs 20 to 25 months aged. Why? The extra time allows for slow and even salt penetration and assures the sweetness of the hams.

Made using four simple ingredients: fresh pork, salt, air and time. Each ham that is imported to the US is handpicked by the owners – the founder's (Ferrante Tosini) great-grandsons. At Pio Tosini, each ham is trimmed and de-boned by hand, the final step to personally assure the product we import is top quality.

PIO TOSINI PROSCIUTTO DI PARMA



BONELESS

Pressato, aged 20–25 months
 One 15 lb piece **R50060**
Legato, aged 20–25 months
 One 16 lb piece **R50065**

BONE-IN

Aged 20–25 months
 One 20 lb piece **R50080**

PIO TOSINI PROSCIUTTO SLICES
Cured in Italy; Sliced in USA
 Fifteen 3 oz. packs **R50050**

These slices come from Pio Tosini's cured Boneless Pressato legs. Each sweet ham is personally selected, trimmed, and deboned by hand in Italy. We have them sliced to perfection for you.



Ask about our limited availability, 30-month
SPECIAL RESERVA

GOLFERA NOBILI SAPORI

Golferia is located in the ancient village of Lavezzola in Italy's Emilia-Romagna region. Lavezzola has always embodied a long-standing bond between food and landscape and is famous for traditional Italian charcuterie. The phrase "new products with traditional flavor" effectively expresses what Golferia is all about: quality mortadella, salami, and hams that are new in their manufacturing yet traditional in flavor, texture and fragrance. The use of modern production technology and unsurpassable standards of hygiene have only enhanced the traditional cultural ways in which their meats are prepared.



Golferia maintains complete control over their production chain. This starts with animal welfare, humane feeding and breeding and no antibiotic use after the third month of an animal's life. Their mortadellas and cooked hams are made with genuine "clean" labels, meaning free of dairy, gluten, monosodium glutamate, nitrates and nitrites. The mortadella's pistachios are Sicilian and the black truffle is from Bologna, both ingredients strictly Italian sourced. Likewise, Golferia uses only fresh, high quality cuts of shoulder meat (no tripe or lesser cuts), fat from the neck of the animal, and warm spices to achieve superior taste.



Salame Romagnolo is produced following an ancient "homemade" method, cased in natural gut and tied by hand. It is made with select cuts of Italian heavyweight pigs. This is all Italian pork—the swine are born, raised, and slaughtered in Italy. It is a medium grain salami with a delicate touch of pepper. The salame has been aged for 60 days. It is gluten and lactose free.

SALAME ROMAGNOLO

Four 2.2 lb pieces, GF0002

MORTADELLA

One 11 lb piece, GF2210

MORTADELLA CON PISTACHIO

One 11 lb piece GF2240

MORTADELLA CON TRUFA

One 6.75 lb piece GF84TU

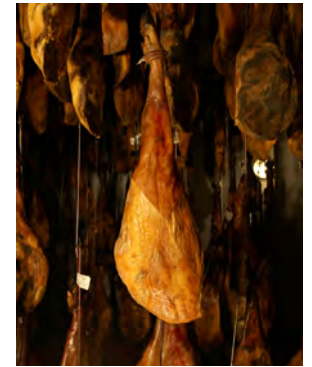
BRACERI ROASTED HAM

WITH HERBS

One 10 lb piece GF2000

FERMIN

Founded in 1956 by Fermin Martin and his wife Victoria Gomez, their company has become a clear standard of reference for traditional knowledge of how to raise and mature the best of the free roaming Iberico pig products indigenous to the Iberian peninsula in Spain. They helped generate a flourishing industry for their family and the entire region of Castilla y Leon. Fermin expanded to include curing the Serrano breed and in 2005, it became the first company in Spain with a USDA-approved slaughterhouse. Iberico bellota pigs feed exclusively on fallen acorns (called bellota) for three months prior to slaughter. The resulting meat is rich in high levels of flavorful, natural fats and healthy oleic acid, for which these pigs have gained international notoriety. Air-cured for 28-36 months.



LEGS

IBÉRICO BELLOTA JAMON BONE-IN

Two 15 lb legs F01001

IBÉRICO BELLOTA JAMON BONELESS

One 9 lb leg F02000

IBÉRICO JAMON BONELESS

One 10 lb leg F02510

SERRANO JAMON BONE-IN

Two 18 lb legs F01031

SERRANO JAMON BONELESS

20-month One 12 lb leg F02020

PALETA IBERICO DE BELLOTA BONELESS

One 5 lb shoulder F02030

PRE-SLICED

IBÉRICO BELLOTA HAM

Fifteen 2 oz F02002

IBÉRICO HAM

Fifteen 2 oz F02512

IBÉRICO DE BELLOTA

Fifteen 2 oz loin F05012

SERRANO HAM

Fifteen 2 oz F02022

IBÉRICO CHORIZO

Fifteen 2 oz F03012

IBÉRICO SALCHICHON

Fifteen 2 oz F04012

EMBUTIDOS

CHORIZO IBÉRICO DRY CURED SAUSAGES

Ten 7 oz F03010

SALCHICHON IBÉRICO DRY CURED SAUSAGES

Ten 7 oz F04010

LOMO IBÉRICO DE BELLOTA

Five 1.25 lb half loins F05025

LOMO SERRANO

Four 2 lb loins F05030





From the best 'caseificios' and 'queserías' our artisan cheeses are a labor of love starting with the thriving happy cows, ewes and goats and restoring ancient traditions of cheese making. Every cheese is different and requires careful handling to ensure that our cheesemaker's highest standards of quality and flavor are brought to your table.



RETORTA

Mini Retorta – 2022, 2017 & 2015 Gold Award and Best Cheese in Spain Award, World Cheese Awards | Retorta – 2022, Silver, World Cheese Awards

Retorta is a unique handcrafted cheese. Finca's exceptional and pure raw milk comes from its own flock of Extremadura Merino sheep. Retorta is made using a vegetable rennet from cardoon, a plant that grows freely throughout Finca's estate, and salt. Retorta's flavor is delicate yet distinctive, well defined and persistent on the palate, with hints of the pistils of the blue wild flower used in the curdling. The extremely creamy texture is due to the continuous daily rotation of the cheese. Retorta's signature spoonable and velvety, custard-like texture is punctuated with intense aromatics.

Producer:	Finca Pascualete
Region:	Extremadura
Milk:	Raw Sheep's Milk
Rennet:	Thistle
Aged:	60-75 days
Case size:	Six 160 g Mini Retorta R45320 Eight 300 g La Retorta R45325



FINCA PASCUALETE CUMBRE DE TRUJILLO

A provocation for the senses, this pasteurized sheep milk semi-cured cheese is made according to a centuries-old shepherds' recipe. It has an ivory-white appearance and small, irregular eyes sprinkling a creamy but consistent texture. Very aromatic, the touch to the mouth is soft, with a warm impression and a frank, but well-balanced, taste recalling a well evolved sheep's milk curd concluding with spicy nuances. Aged 45 days, Cumbre de Trujillo achieves the benefits of a pasteurized cheese while maintaining the nuances of raw milk product.

Producer:	Finca Pascualete
Region:	Extremadura
Milk:	Pasteurized Sheep's Milk
Rennet:	Lamb
Aged:	45 days
Case size:	Six 650 g wheels R45340





FINCA PASCUALETE PASCUALINO

2022, Silver, World Cheese Awards

This cheese tastes of vanilla, caramel and toffee bringing to mind honey, rose and violet. It is a cured cheese with a characteristic oval shape (not pressed) and minimum 3-month aging which sets it apart from other cheeses on the market. Pascualino has a smooth but firm blonde-whiteish paste with irregular eyes. The rind has a dark yellow appearance. Eat with a favorite bread as an appetizer.

Producer: Finca Pascualete
Region: Extremadura
Milk: Raw Sheep's Milk
Rennet: Lamb
Aged: 3 months
Case size: Six 700 g ovals [R45335](#)



FINCA PASCUALETE PASTURA CON TRUFA

2022, Silver, World Cheese Awards

The best type of truffle cheese, Pastura con Trufa highlights the eye-opening notes in black truffle while not losing what's special about the milk. Rich, buttery with notes of nutmeg, warmed milk and a hint of lanolin, this is a complex yet subtle gem.

Producer: Finca Pascualete
Region: Extremadura
Milk: Pasteurized Sheep's Milk
Rennet: Lamb
Aged: 3 weeks
Case size: Eight 380 g wheels [R45353](#)



SPECIAL ORDER ONLY!

FINCA PASCUALETE GIFT BOX

Three of your favorite Finca Pascualete packaged together: La Retorta, their most famous and beloved handcrafted cheese from pure raw milk from their own herd of Extremadura Merino sheep; Cumbre de Trujillo, a pasteurized sheep's milk semi-cured cheese made according to a centuries-old shepherds' recipe; and Pastura con Trufa, rich and buttery with black truffle and notes of nutmeg, warmed milk and a hint of lanolin.

Producer: Finca Pascualete
Region: Extremadura
Milk: Raw Sheep's Milk (La Retorta)
 Pasteurized Sheep's Milk (others)
Rennet: Thistle (La Retorta)
 Lamb (others)
Case size: Twelve packs of three wheels (130 g, 140 g, 180 g) [R45360](#)



MONCEDILLO ORIGINAL

2021, Gold, World Cheese Awards

A drained (not pressed) cheese with an aroma that includes notes of sweet grasses and dried fruit. This lovely cheese has a lactic flavor that is rich and buttery with an aftertaste that hints of hazelnuts. Approximately three liters of milk are needed for each wheel. Made using vegetable (thistle) rennet and the milk is exclusively sourced from a local cooperative with a single French sheep breed called Laussane.

Producer: Moncedillo
Region: Castilla-Leon
Milk: Raw Sheep's Milk
Rennet: Thistle
Aged: 60 days
Case size: Six 450 g wheels [MC1000](#)



MONCEDILLO RED

A semi-soft, ivory-colored paste that is not pressed. The rind is dusted with bittersweet Pimentón de la Vera at around day four of the production process imparting a gentle smoke into the paste and casting a beautiful hue on the rind. The flavor is sweet with fruit notes and balanced salt and the finish slightly smoky. The milk is exclusively sourced from a local cooperative with a single French sheep breed called Laussane.

Producer: Moncedillo
Region: Castilla-Leon
Milk: Raw Sheep's Milk
Rennet: Thistle
Aged: 60 days
Case size: Six 450 g wheels [MC1500](#)



MONCEDILLO MADURADO

The milk for this hard pressed cheese is exclusively sourced from a local cooperative with a single French sheep breed called Laussane. The paste is ivory colored and the aroma is a complex array of forest mushrooms and roasted nuts with hints of wood and spices. This cheese has an elegant acidity and persistent finish.

Producer: Moncedillo
Region: Castilla-Leon
Milk: Raw Sheep's Milk
Rennet: Lamb
Aged: 3 to 4 months
Case size: Six 800 g wheels [MC1800](#)



LA CABEZUELA TRADICIONAL SEMICURADO

Made from milk from a single herd of Guadarrama goats and delicately hand-salted, this cheese adds grassy and herbal notes to the flavors of fresh goat milk. Cataloged in the Spanish Ministry of Agriculture list of Tradition Cheeses, this cheese traces its lineage back to 1750 when it was a family farm cheese. Two-month maturation develops an edible *Penicillium candidum* mold, imparting a fresh wild mushroom finish.

Producer: Royuela Cheese Company
Region: Madrid
Milk: Thermized Goat's Milk
Rennet: Kid
Aged: 4 months
Case size: Five 1 kg Wheels [CZ1000](#)



LA CABEZUELA "MR. ROY" MADURADO DE MONTAÑA

Mr. Roy is named in honor of the Galician cheesemonger who introduced cheesemaker Juan Luis to classic cheddars in England. The rare Guadarrama goat milk's unique fatty composition, their diverse diet in the Dehesa, and the shifting flora in La Cabezuela's maturation room in the mountains all lend to this cheese an ever-evolving range of flavors and aromatics. Mr. Roy beautifully encapsulates the ephemeral elements of the local environment. Bright and buttery with a crumbly and pliant paste and texture, this cheese reveals subtle yet compelling flavors that appeal to a broad range of palates.

Producer: Royuela Cheese Company
Region: Madrid
Milk: Thermized Goat's Milk
Rennet: Kid
Aged: 5 months
Case size: One 11 kg wheel [CZ1400](#)



QUINTANA MAHON PDO

2021, "Best Artisanal Cheese of the Year" Regulatory Board of DOP | 2019 Super Gold World Cheese Award | 2018, 2017 & 2013 "Best Artisanal Cheese of the Year" Regulatory Board of DOP

A semi-hard cheese from Menorca that has been produced since Roman times and become an important industry for the island. The paste is slightly acidic with a salty flavor and a bit of spice that comes from paprika rubbed onto the rind during the aging process. This cheese is pressed and molded by hand in a "fogasser" which is Catalan for "cloth" and is the traditional method of separating the cheese curds from the whey.

Afinador: Quintana
Region: Balearic Islands
Milk: Raw Cow's Milk
Rennet: Calf
Aged: 3-4 months *semi-curado*, 8 months *curado*
Case size: Two 5 lb wheels *semi-curado* [R45186](#)
 Two 5 lb wheels *curado* [R45185](#)

CASADO VEIGADARTE

This cheese is an ash-coated bloomy rulo de cabra (goat's roll) handcrafted in Castilla y León made by a small artisanal cheesemaker. He uses milk from his own indigenous herd of Florida breed of goats who love to graze on the Camino de Santiago trails. Veigadarte has a high butterfat content, the characteristic tang of goat's milk, and an ash rind (which aids digestion) that is covered by a white mold (*penicillium candidum*).

Producer: Mr. Joaquin Villanueva Casado
Region: Castilla y León
Milk: Pasteurized Goat's Milk
Rennet: Calf or Lamb
Aged: 1 month
Case size: Two 2 lb rolls [R45144](#)

ALAIN IDIAZABAL PDO

Completely natural and made using local ingredients and raw Latxa sheep's milk sourced from several small local herds, Alain then smokes the cheese themselves using beech wood. It is matured for a minimum of 3 months. Its rind is smooth and pale yellow, and the paste is firm and compact. This traditional cheese has intense aroma and aftertaste reminiscent of the wild grasses and herbs growing in the Basaburua valley.

Producer: Juan Miguel Gascue
Region: Navarra, Spain
Milk: Raw Sheep's Milk
Rennet: Calf or Lamb
Aged: 3 months
Case size: Six 2.2 lb wheels [R45233](#)





PASAMONTES MANCHEGO ARTESANO PDO

2020 Gran Selección & 2016/2017 Golden Award Premios Gran Selección Alimentos Castilla-La Mancha | 2012 Gold Medal Manchego DOP Artisan Semicured, Premio Gran Selección publication

Pasamontes Manchego - made proudly by Maria Dolores Palomares Pasamontes, fifth generation female cheesemaker - has long been known as one Spain's best. They source from five local herds of Manchega sheep, whose raw milk adds to the complex and flavorful paste. Pasamontes uses no chemical wash on the rind. We import two profiles, a younger version with a supple paste and notes of brown butter, and a mature version with more complex flavors and a toothsome texture.

Producer: Maria Dolores Palomares Pasamontes
Region: Castilla la Mancha
Milk: Raw Sheep's Milk
Rennet: Calf
Aged: 3-4 months and 1 year
Case size: Two 6 lb wheels, 3-4 months **R45050**
 Two 6 lb wheels, 1 year aged **R45053**



PASAMONTES LA DEHESA ROMERO

Romero is made with sheep's milk and cured with rosemary leaves for at least six months. It offers an irresistible flavor with a unique rosemary aroma. The rosemary is collected in the mountains of La Mancha, which gives it an unbeatable class and distinction. They use raw milk in order to preserve the subtle and delicate flavors of the milk from the Manchega sheep.

Producer: Maria Dolores Palomares Pasamontes
Region: Castilla la Mancha
Milk: Raw Sheep's Milk
Rennet: Calf
Aged: 6 months
Case size: Two 5.5 lb wheels **R45055**



CAN PUJOL SANT MATEU (PAU)

This cheese is from a village located in the mountains north of Barcelona and is named after the cheesemaker's son. The goats are raised on hills that are about 5k from the Mediterranean and feed on the natural flora which imparts a unique savory flavor. The paste is creamy and transforms with age into a more solid paste with a more complex, richer flavor.

Producer: Josep Cuixart
Region: Catalonia
Milk: Pasteurized Goat's Milk
Rennet: Kid
Aged: 2-3 months
Case size: Four 2 lb wheels **R45210**



BAUMA GARROTXA IGP

2022, Bronze, World Cheese Awards | 2018 Best Garrotxa in Catalonia Lactium Award

This old-style cheese was revived by Catalonian cheesemakers dedicated to traditional production methods. The environmental conditions of the region naturally foster the growth of grey-blue mold penicillium galaucum which forms on the rind. Semi-soft paste, tangy flavor, with a nutty, herbal finish.

Producer: David Blanco
Region: Catalonia
Milk: Pasteurized Goat's Milk
Rennet: Lamb
Aged: 2-3 months
Case size: Four 2 lb wheels **R45110**



NEW! BAUMA CARRAT

A new cheese from respected producer Bauma, Carrat is made from goat's milk curd with the texture of yogurt that is gently poured into squared molds called "carrats." They are turned the next day, then salted and aged for 3-4 weeks with a light food charcoal covering. A bloomy charcoal rind gives way to a delightful creamy paste.

Producer: David Blanco
Region: Catalonia
Milk: Pasteurized Goat's Milk
Rennet: Lamb
Aged: 3 weeks
Case size: Twelve 300g squares **BA0100**



REY SILO BLANCO

2022, Gold, Soft or Semi-Soft, International Cheese & Dairy Awards | 2022, Gold, World Cheese Awards



A revived ancient cheese almost lost to history, a fuegal pitu is a unique Asturian cheese that was famously gifted to Charlemagne in the 7th century by the Asturian King Rey Silo. Made from raw cow's milk from a herd in Cogollo, this soft ripened jewel is aged in underground cellars along the banks of the Nalon River, hand-salted and turned daily. The result features a beautiful geotrichum rind (referred to as toad skin in the local dialect). The hallmark of this cheese is its distinctive dense paste which pairs perfectly with the typical dry, funky and effervescent Sidre of the region. Intense flavors of wildflowers, hazelnut, and butter with a both creamy and dry paste. Rey Silo Blanco exemplifies the singular and delicious cheesemaking traditions of Asturias.

Producer: Queseria Artesanal de Pravia
Region: Asturias
Milk: Raw Cow's Milk
Rennet: Calf
Aged: 60 days
Case size: Six 250 g packs [R45071](#)

REY SILO ROJO

2022, Bronze, World Cheese Awards



This is almost the same cheese as Rey Silo Blanco, but has the addition of Pimenton de la Vera to the curds. A raw cow's milk soft ripened cheese with a geotrichum rind reveals a beautiful ombre orange paste. As a result of unique caverns in the landscape, mining was the main industry of the region in Asturias. Legend has it the pimenton was originally blended into this cheese to be fed to the miners on their lunch, which would encourage them to hydrate before returning to the mines. Rey Silo Rojo is aged in underground cellars on the banks of the Nalon River, hand-salted and turned daily.

Producer: Queseria Artesanal de Pravia
Region: Asturias
Milk: Raw Cow's Milk
Rennet: Calf
Aged: 60 days
Case size: Six 250 g packs [R45081](#)

REY SILO MASSIMO MAGAYA DE SIDRA

A seasonal, cylindrical version of Rey Silo White finishes its aging surrounded by apple pulp remnants of the cider pressing process (magaya) in a hermetically sealed barrel. For two months, the juice remaining in the magaya ferments and rehydrates the cheese with notes of cider. Both rind and magaya are edible. The paste is white and fresh. In the mouth, one finds hints of Asturian cider. In the nose, it smells of apple and fresh fruit.

Producer: Queseria Artesanal de Pravia
Region: Asturias
Milk: Raw Cow's Milk
Rennet: Calf
Aged: 5 months
Case size: One 2 kg Wheel [R45076](#)

REY SILO MAMÁ MARISA

2024, Gold, National Gourmet Quesos, Salon Gourmets



The debut of this special cheese is 11 years in the making! This is a new and different Spanish blue cheese, matured for six months in an underground cellar on the banks of the Nalón River in Asturias. Raw cow's milk curds are cut by hand with blue green Penicillium Roquefort, salted, kneaded, and molded for aging. MAMÁ MARISA is born from there: creamy, unctuous, floral, fruity, aromatic, and certainly blue. These are the first wheels on the market since this project began.

Producer: Queseria Artesanal de Pravia
Region: Asturias
Milk: Raw Cow's Milk
Rennet: Rennet
Aged: 6 months
Case size: One 8 kg wheel [R45077](#)





QUESOS DE HUALDO SIGMA

2024, 2023, Gold, Frankfurt International Cheese & Dairy Products | 2022, 2nd Place, Raw Sheep's Milk Cheese

Sigma is an aged sheep's milk cheese reminiscent of alpine traditions aged on wooden boards. Exposing the curds to temperatures over 40°C imparts toasted, buttery pastry and toffee notes. Sigma has a natural, brushed rind with a supple paste. Pairs well with roasted pumpkin, brioche bread, and sweet wine.

Producer: Quesos de Hualdo
Region: Castilla-La Mancha, Spain
Milk: Raw Sheep's Milk
Rennet: Lamb
Aged: 7 months
Case size: Two 2.2 kg wheels QD0230
 Fifteen 200 g wedges QD0200



QUESOS DE HUALDO QUESO MANCHEGO ARTESANO PDO (7-MONTH)

Traditional Manchego cheese made with raw milk from the many free roaming Manchega sheep on the Hualdo Farm. The wheels are turned and brushed regularly (on wooden boards, which imparts a woody, vegetal flavor) throughout their maturation. This cheese has a firm and buttery texture on the palate with notes of nuts and cereal. Pairs well with fig jam and olive oil.

Producer: Quesos de Hualdo
Region: Castilla-La Mancha, Spain
Milk: Raw Sheep's Milk
Rennet: Lamb
Aged: 7 months
Case size: Two 2.8 kg wheels QD0130
 Fifteen 200 g wedges QD0100



NEW! QUESOS DE HUALDO LAMBDA

2024, 2023, Grand Gold, Frankfurt International Cheese & Dairy Products

Made from free-roaming raw sheep's milk, Lambda wheels are left with more moisture in the curd at the time of draining, which allows its texture to soften. Lambda has a soft pinkish-orange washed rind and a pungent aroma. Its smooth paste has vegetal, citrus, and lactic tasting notes and a slightly sweet and buttery finish.

Producer: Quesos de Hualdo
Region: Castilla-La Mancha, Spain
Milk: Raw Sheep's Milk
Rennet: Lamb
Aged: 2-3 months
Case size: Two 1.3 kg wheels QD0420
 Six 500 g wedges QD0415



ROSOLA DI ZOCCA BIANCO MODENESE PARMIGIANO REGGIANO DOP

Bianco Modenese—White Cow —Parmigiano Reggiano has a soft, straw-yellow color and a granular texture. The taste is strong but offset by a well-balanced butter feeling. The essences of the Apennine mountain meadows, upon which the cows graze, offer intense and persistent aromas to the cheese.

Producer: Rosola di Zocca, Farm 1026
Region: Modena
Milk: Raw Cow's Milk
Rennet: Calf
Case size: Whole forms One 80 lb wheel R00150
 Wedges Twenty 300 g pieces R00151

Ancient Italian Breed:
 Bianco / White
Aged: 24 months



VALSERENA SOLADIBRUNA® PARMIGIANO REGGIANO DOP

One of the few dairies dedicated to producing Parmigiano Reggiano solely from milk of Brown Cows. The Serra family raises the dairy herd, milks and manages the dairy following traditional methods. A true farmstead—rare in Italy.cThe taste is sweet and delicate, and the paste is a golden-yellow color.

Producer: Valserena, Farm 2111
Region: Emilia Romagna
Milk: Raw Cow's Milk
Rennet: Calf
Case size: Whole forms One 80 lb wheel R00030
 Quarters Two 18 lb pieces R00035
 Eighths Two 9 lb pieces R00036
 Wedges Ten 1 kg pieces R00039
 Wedges Fifteen 300 g pieces
 *clear wrap R00038
 *paper wrap R00040

Ancient Italian Breed:
 Bruno / Brown
Aged: 24 months



GRANA D'ORO VACCHE ROSSE PARMIGIANO REGGIANO DOP

2022 & 2018 Silver, World Cheese Awards | 2015 Super Gold Award, World Cheese Awards

For over three generations, the Catellani Family has produced Parmigiano Reggiano on their farm. They have 180 heads of Red Cows (Vacche Rosse) and are committed to preserving this ancient breed, characterized by a high quality of fatter milk. Deep nutty flavor and granular texture.

Producer: Grana d'Oro, Farm 2290
Region: Emilia Romagna
Milk: Raw Cow's Milk
Rennet: Calf
Case size: Whole Forms One 80 lb wheel R00100
 Wedges Ten 300 g pieces R00102
 Eighths One 9 lb piece R00105

Ancient Italian Breed:
 Rosse / Red
Aged: 24 months



GAVASSETO E RONCADELLA PARMIGIANO REGGIANO DOP

The only Parmigiano Reggiano dairy with a woman master cheesemaker (Marisa Verzelloni) and their neighboring dairy with an equally legendary cheesemaker (Silvano) have decided to merge under one coop and accomplish more together. Gavasseto e Roncadella was born from this merger in 2020 and they represent 17 member farmers of mixed cow herds. Their blended cheesemaking techniques have resulted in a full spectrum of exemplary Parmigiano Reggiano taste: sweet, salty, and perfectly aged. Family-run operations, artisanal production methods, and passion make these wheels exceptional!

- Producer:** Gavasseto e Roncadella, Farm 168
- Region:** Emilia Romagna
- Milk:** Raw Cow's Milk
- Rennet:** Calf
- Aged:** 24 months
- Case size:** *Whole forms* One 80 lb wheel [GR0025](#)



VALLET PIETRO FONTINA DOP

The original "fonduta" melter, this cheese has kept many an alpine skier satisfied. Nuanced flavors of grass, hay and hazelnuts make for a perfect melting cheese.

- Producer:** Vallet Pietro
- Region:** Valle d'Aosta
- Milk:** Raw Cow's Milk
- Rennet:** Calf
- Aged:** 6 months
- Case size:** One 19 lb wheel [R07820](#)



VALLET PIETRO FONTINA D'ALPEGGIO (SEASONAL)

Fontina d'Alpeggio is a beautiful expression of a quintessential Italian classic which can stand alone with the noble wines of Northern Italy. Also an excellent melting cheese, this is the main ingredient for the regional dish *fonduta*. A soft paste cheese, compact and springy in consistency and straw yellow in color, made from the milk of cows grazing only on fresh mountain grasses in the alpeggio season. Production does not involve high heat, protecting natural enzymes to produce subtle flavors.

Available late October to February.

- Producer:** Caseificio Vallet Pietro
- Region:** Valle d'Aosta
- Milk:** Raw Cow's Milk
- Rennet:** Calf
- Aged:** 6 months
- Case size:** One 19 lb wheel [R07822](#)



SALCIS MONNALISA FOGLIE DI NOCE RIPPENED IN WALNUT LEAVES

2022, Gold, SOFI Award, Non-Cow/Mixed Milk Cheese

Aging cheese in walnut leaves is in keeping with the tradition of the Siena area's forefathers who used this method to preserve Pecorino during the warm months. The protection offered by the leaves allows the cheese to age slowly, taking on strong and antique flavor characteristics that are long forgotten among other Pecorinos.

- Producer:** SALCIS
- Region:** Tuscany
- Milk:** Pasteurized Sheep's Milk
- Rennet:** Calf
- Aged:** 3 months
- Case size:** Two 2.65 lb wheels, [R06102](#)



SALCIS MONNALISA GROTTINO

Roughly 60 days after processing, SALCIS selects the best cheeses and moves them into natural caves of rock and tuff (a rock made up of volcanic ash). The cheese rinds are coated with flaxseed oil and hay for protection, and set to rest on pine wood shelves. Each cheese is monitored and turned at least once per week. The natural climate of the cave lets the Pecorino cheese age slowly, creating an unmistakable and distinct flavor. The rind develops an intense rusty color while the paste is white and compact, with a tendency to crumble.

- Producer:** SALCIS
- Region:** Tuscany
- Milk:** Pasteurized Sheep's Milk
- Rennet:** Calf
- Aged:** 3-4 months
- Case size:** Two 2.2 lb wheels [R06104](#)



SALCIS MONNALISA PECORONE

Meaning "Big Pecorino", this cheese is a rare large format Tuscan pecorino that is also big in flavor! Made using only local sheep's milk and traditional methods, this bulbous wheel is aged a minimum of a year in the SALCIS cellars. At first bite the flavor is fresh and sweet, but then it follows with more savory, brothy notes and a slightly bitter spice at the end. It almost resembles cheddar but with the unique unctuous and rich texture that only sheep's milk can deliver. This cheese is produced only January through June, and due to its long aging, there is very limited availability.

- Producer:** SALCIS
- Region:** Tuscany
- Milk:** Pasteurized Sheep's Milk
- Rennet:** Calf
- Aged:** 1 year
- Case size:** One 12 kg wheel [R06107](#)

SALCIS MONNALISA MARZOLINO

Made in the rolling hills of Tuscany in the style of the locally beloved Marzolino (which means “cheese made in March or springtime”) SALCIS is producing this version all year round from their own flock of sheep and supplemented with milk from neighboring farms. Its natural mold-mottled rind and unique shape give this cheese a rock-like appearance that conceals a tender paste. Its clean milky, toasty and nutty notes and springy, supple texture make it an approachable snacking cheese - perfect for an aperitif and for melting.

Producer: SALCIS
Region: Tuscany
Milk: Pasteurized Sheep's Milk
Rennet: Calf
Aged: Minimum of 3 months
Case size: Four 800 g wheels **R06108**

SALCIS MONNALISA FIORITA

A soft Pecorino cheese made with sheep milk, Monnalisa Fiorita (meaning “flourish” or “flower”) is named for the edible flourishing rind of this type of cheese. This is part of a Piedmont tradition that makes a milder version of the Tuscan sheep's milk white mold rind. The forms are sprayed with an aqueous suspension of *Penicillium camemberti* which, during the short curing, contributes to the formation of a foamy layer of white. Under this white surface of silky white edible mold, there is a delicate sweet taste, balanced with the cheese's soft texture.

Producer: SALCIS
Region: Tuscany
Milk: Pasteurized Sheep's Milk
Rennet: Calf
Aged: 30-45 days
Case size: Six 500 g wheels **R06105**

SALCIS MONNALISA TREBBIONE

The flavor of this raw sheep's milk cheese changes during the year according to the pasture-land and the sheep's diet. It is characterized by a strong personality with a hay-colored rind, and is covered in hay as it matures. This cheese is not heated or pasteurized, thereby maintaining many characteristics of the sheep's milk. Production is limited to periods when sheep are able to supply milk with the appropriate characteristics. The rind is solid and marked by holes of the natural fermentation.

Producer: SALCIS
Region: Tuscany
Milk: Raw Sheep's Milk
Rennet: Calf
Aged: 5-6 months
Case size: One 6.6 lb wheel **R06101**

BERTAGNI TUADA

2004 Gold Medal Sheep Cheese, European Mountain Cheese Olympics



Tuada, which means “cellar” in Italian, refers to the fact that it is matured in cellars with a coating of ash and olive oil for more than 5 months on beech boards. This is a Pecorino (sheep's milk) cheese produced with the milk of the Garfanina breed. The taste is exceptionally sweet, considering the long aging process, with an earthy flavor.

Producer: Caseificio Bertagni
Region: Tuscany
Milk: Pasteurized Sheep's Milk
Rennet: Lamb
Aged: 8-9 months
Case size: Two 7 lb wheels **R08100**

CASTEL REGIO TALEGGIO DOP

After 35 days aging in pine boxes with periodic brine brushings, Taleggio Castelregio is ready to wow customers, both new and long-standing. This is one of the few farmstead producers of Taleggio. Fresh and bright flavors highlight the quality of the milk and make for a perfect version of this Italian classic.

Producer: Castelregio
Region: Lombardy
Milk: Pasteurized Cow's Milk
Rennet: Calf
Aged: 35 days
Case size: One 5 lb brick **R08400**

CASTEL REGIO GORGONZOLA DOLCE DOP

Sweet and tangy, with a frosting-like texture, this is the ultimate after-dinner cheese. The youngest, softest iteration of this cheese is delicious on its own or in classic Italian recipes. Try with chocolate and honey, while sipping a glass of Nocino.

Producer: Castelregio
Region: Lombardy
Milk: Pasteurized Cow's Milk
Rennet: Calf
Aged: 2 to 3 months
Case size: Four 3 lb wedges **R07080**



ARRIGONI LUCIFERO GORGONZOLA (SEASONAL)

A blue cheese produced with pasteurized milk from a farm in Pagazzano. Aged for a minimum of 50 days, this cheese has a creamy paste riddled with pepperflakes, giving it a spicy flavor.

Producer: Arrigoni
Region: Lombardy
Milk: Pasteurized Cow's Milk
Rennet: Calf
Aged: 2 months
Case size: Four 3 lb wedges [R07100](#)



ARRIGONI GORGONZOLA CREMIFICATO

Arrigoni highlights the many facets of Gorgonzola by specially packaging the youngest, creamiest iteration. This "sweet, spoon" version of the cheese is perfect for adding to pasta, polenta, bread or on top of pizza. With a short shelf life (five days from opening the package) make sure your customers and kitchen staff are ready to fully utilize this special cheese.

Producer: Arrigoni
Region: Lombardy
Milk: Pasteurized Cow's Milk
Rennet: Calf
Aged: 50 days minimum
Case size: One 13 lb half-wheel [R07095](#)



NEW! CASEIFICIO PAJE TOMA DI CAPRA

Paje's artisan cheeses are steeped in age-old practices and are a result of their deep commitment to sustainability and animal welfare. They put a slight twist on the popular table cheese Toma by using pure goat's milk. Its natural gray-brown rind gives way to a creamy and pristine paste. Due to its minimal maturation, the texture is smooth and elastic, while retaining firmness. This cheese is mellow in flavor – young, sweet, and creamy. Pairs beautifully with fruity white wines, bread, a drizzle of honey, or garden-fresh greens.

Producer: Caseificio Paje
Region: Piedmont, Italy
Milk: Pasteurized Goat's Milk
Rennet: Vegetable
Aged: 2 months
Case size: Four 2.5 kg wheels [PJ0300](#)



NEW! CASEIFICIO PAJE GRANELLO DI CAPRA

Granello's beautiful and rustic yellow-brown rind gives way to a distinguished paste with a medley of round flavors. As it matures, it transforms into a firm cheese while maintaining its creamy and refined undertones. Granello boasts the following tasting notes: rich caramel, toasty bread, hazelnut, and earth. Its nutty deep flavor pairs well with medium-bodied red wines, or as a dessert accompaniment.

Producer: Caseificio Paje
Region: Piedmont, Italy
Milk: Pasteurized Goat's Milk
Rennet: Vegetable
Aged: 9 months
Case size: Two 4.5 kg wheels [PJ0900](#)



NEW! CASEIFICIO PAJE CRAVOT DE BARBERA (UBRIACO)

Cravot de Barbera – nicknamed Ubriaco ("drunk" in Italian) – is an aged goat's milk cheese aromatized and matured with Barbera D.O.C. red wine. It is skillfully aged for two months in cellars, and then two months soaked in decadent and flavorful wine. This cheese has a soft and supple texture. The fresh and fruity nuances from the Barbera D.O.C. wine result in a flavorful, intense synergy. Pair with a glass of robust, full-bodied red wine such as Barolo or Barbaresco to further elevate the flavors.

Producer: Caseificio Paje
Region: Piedmont, Italy
Milk: Pasteurized Goat's Milk
Rennet: Vegetable
Aged: 4 months
Case size: Two 2.5 kg wheels [PJ0100](#)



No savory pantry is complete without these culinary treasures from the sea. Sardines— salted and packed by hand, enjoyed simply with a drizzle of olive oil as a tapas, or to enhance sauces and dressings. Grey mullet Bottarga, one of the healthiest foods whose flavor captures both the richness and delicacy of the sea.

KOSHER



TRIKALINOS PREMIUM BOTTARGA OF GREY MULLET

Recipient, Walter Scheel Medaille for the preservation of European Culinary Culture | A Chef Ferran Adrià's choice for "30 best products in the World," Fragile | Feast, Route to Ferran Adrià by Hannah Collins | Athens Chamber of Commerce Best Brand Award 2017

Since 1856, a family passion. Naturally cured grey mullet roe (Avgotaraho in Greece) without preservatives, this bottarga has a higher moisture content and contains less sodium than others produced in Mediterranean. A hand-coating of eight layers of natural beeswax preserves the delicate taste and texture. Rich in protein, Omega 3, selenium, vitamins A, B, and C, iron, and calcium. Spread on bread with olive oil and drops of lemon juice. Also pairs well with omelets, pasta, and seasonal fruit.

Case size: Four 1/2 lb sticks **R50030**

KOSHER



TRIKALINOS GOLDEN AGE BOTTARGA

Special Order Only

Cured naturally without preservatives, this delicate, sweet version of Trikalinos' Bottarga has a shorter curing time, hand salting, and thin wax casing for the same nutritional benefits with less salt and lots of golden hues. *Contact a sales representative for availability.*

Case size: Four 7 oz sticks **R50032**

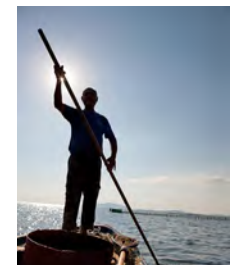
KOSHER



TRIKALINOS GREY MULLET BOTTARGA POWDER

Produced exclusively from Grey Mullet Roe and dehydrated without preservatives, Bottarga powder has all the nutritional value of Bottarga. Use it as "salt & pepper" (just a pinch) before serving to enhance the aroma of boiled and grilled fish, making them worthy of Michelin stars. Even a plain seafood or vegetable risotto will take off!

Case size: Six 40 g jars **R50035**

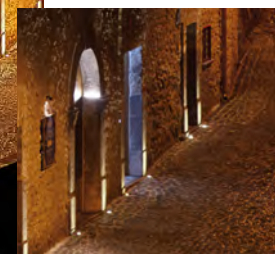


PASTIFICIO GENTILE PASTA

Established in 1876, Pastificio Gentile is one of the historic artisanal factories that made the city of Gragnano famous around the world for its pasta. Today, Gentile preserves the traditional production methods and the attention to every detail from selection of raw materials to the production processes. The semolina chosen is strictly of Italian origin and of the best quality. Among the selected wheat varieties is the renowned Senatore Cappelli. All wheat used in Pastificio Gentile pasta is single-sourced and processed with care and respect at the Ferro Brothers Mill in Campobasso (in the Molise region of southern Italy). The excellent raw material allows for the production of a premium quality pasta and the low temperature drying method known as "Cirillo" preserves its distinct aroma and texture.

Each of Pastificio Gentile's pasta shapes are bronze cut, meaning that the molds or "dies" used in production are made of bronze. The bronze mold creates a rougher more porous pasta giving the pasta a homemade quality.

As a result, sauces and seasonings do not slide off of the pasta as they would with a smoother type.



We traveled to the birthplace of pasta to discover pasta made using ancient wheat, and we delight in sharing the traditional hand rolled couscous, and sauces made from umami-bursting tomatoes ... these selections nurture and comfort the soul.

ORGANIC



The semolina used in Gentile pasta is strictly of Italian origin. Among the wheat varieties used is the renowned Senatore Cappelli. The excellent raw material allows for the production of a premium quality pasta.

Case sizes: Twelve 500g bags



BUCATINI
GP2203



CANDELE CORTE
GP2212



CASARECCE
GP2224



ELICHE
GP2222



GNOCCHI NAPOLETANI
GP2242



LASAGNE
GP2205



LINGUINI
GP2206



LUMACONI
GP2214



MAFALDE
GP2210



MEZZI PACCHERI
GP2216



MEZZI PACCHERI RIGATI
GP2239



MISTA CORTA
GP2237



PACCHERI
GP2215



PAPIRI
GP2218



PAPPARDELLE
GP2207



PENNE
GP2226



PENNETTE RIGATE
GP2233



RIGATONI
GP2231



SPAGHETTI
GP2230



SPAGHETTI ALLA CHITARRA
GP2257



SPAGHETTI ONE
GP2208



TRECCE
GP2254



TUBETTONI
GP2229



TUBETTI RIGATI
GP2214



VESUVIO
GP2243



ZITI CORTI RIGATI
GP2225

Contact a Rogers Collection sales representative for the most current list of cuts.

ORGANIC



PASTA BIO BIANCHI

Exact same price, size, and methods as the blue bag organic pasta, just in the authentic Gentile organic white bag

Case size: Twelve 500 g bags

RIGATONI GP586

CASARECCE GP594

WHOLE WHEAT

CALAMARETTI GP587

PENNETTE RIGATE
GP596

FUSILLI GP728

BUCATINI GP588

LINGUINI GP598

WHOLE WHEAT
SPAGHETTI GP730

VESUVIO GP589

SPAGHETTI GP599

ORGANIC



Authentic pasta cuts dedicated to the little ones. Made only with 100% Senatore Cappelli known as the "chosen breed" wheat. Not only higher in protein, it's full of fiber making it more digestible...only the best for the next gen!

Case size: Twelve 250g bags

LE PENNETTE GP3601

LE PIPE RIGATE GP3603

LE LETTERINE GP3605

I FUSILLI GP3602

LE RUOTE GP3604

PASTIFICIO GENTILE TOMATOES & PEACHES

Gentile follows the traditional method of preserving tomatoes and peaches in the environs of Mt. Vesuvius. After harvest, the dry-farmed tomatoes were either dried and hung in bunches or halved (called pacchetelle) and placed in jars. Each jar of tomatoes or conserves is a treasure chest preserving the authentic taste of carefully selected raw fruits within hours of harvest. They are processed in the way that Mamma Maria (the matriarch of the Zampino family in charge of tomatoes and conserves, photo below) learned from her family and which today is shared with those who work alongside her. Each bite will remind you of summer gardens.



GIALLI (YELLOW CHERRY) TOMATOES

Gialli are yellow, small, cherry-like tomatoes with less acidity than their red cousins. Mild, sweet, and juicy – great for pizza, pasta, sauces, and more. Available in whole, sliced, or sauced.



Case size: *Sliced in half*
Six 963 g / 34 oz jars GP2947
Al Naturale/Whole
Twelve 520 g / 18.3 oz jars GP2908
Al Sugo/Sauced
Twelve 520 g / 18.3 oz jars GP2909

POMODORI PIENNOLO DOP

Piennolo DOP ("hanging" in Italian) are small, pear-shaped, deep red tomatoes drawing flavor from the lava-rich, potassium-laded, sandy soil of Mt. Vesuvius. Typically hung up and dried in bunches with hemp string.



Case size: *Sliced in half* Six 963 g / 34 oz jars GP2906
Whole Twelve 550 g / 19.4 oz jars GP2905

POMODORI SAN MARZANO DOP

These long, thin plum tomatoes are famed for their sweetness and low acidity. They make a great accompaniment to meat and cheese (and on pizza, of course).



Case size: *Sliced in half* Six 928 g / 32.5 oz jars GP2903
Whole Twelve 520 g / 18.3 oz jars GP2902

ORGANIC

**PASSATA DI POMODORO**

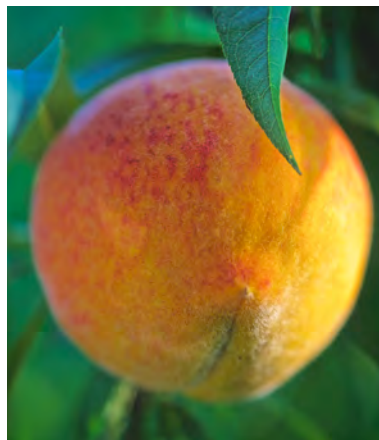
Kiros tomato passata is perfect for pizza or a light sauce. The tomatoes have been blanched and strained to remove the seeds and skins, and then jarred in the Gentile fashion.

Case size: Six 1 kg / 35.3 oz jars [GP2951](#)

**CORBARINO**

Corbarinos are small, lightbulb-shaped tomatoes with low acidity and high sugar content. Ideal for a simple sauce.

Case size: Twelve 970 g jars [GP2973](#)

**NEW! PERCOCA SCIROPPATA (PEACHES IN SUGAR WATER)**

The peaches selected for the Gentile Conserves program are grown in Altavilla Silentina in Salerno. They ripen at the end of the summer, during which Mamma Maria personally goes to the fields to choose the best fruits. Harvested at dawn, they are processed entirely by hand: washed, pitted, and placed in jars with water and sugar with light pasteurization for preservation. Enjoy them alone to fully savor their sweet flavor or add to a dessert - or on top of ice cream.

Case size: Whole Six 1 kg / 35.27 oz jars [GP2628](#)

FORNO GENTILE

These baked goods are made by Forno Gentile, the bakery sector of the Pastificio Gentile company. All biscuits, cookies, and breadsticks are prepared in the traditional way with the best raw materials and wheat, without preservatives.

**DIAMANTINI**

Diamantini are small and crumbly artisanal butter cookies, perfect for a rich breakfast or to accompany a hot cup of tea or coffee. The cocoa diamantini are small and tasty handmade butter biscuits, enriched with fine bitter cocoa.

DIAMANTINI CLASSICI

Case size: Six 250 g bags [FG197](#)

DIAMANTINI AL CACAO

Case size: Six 250 g bags [FG196](#)

**TOZZETTI**

The origin of the tozzetti can be found in the confectionery tradition of central Italy; they are handmade cookies embellished with candied orange and almonds. The cocoa version is enriched with cubes of candied oranges, hazelnuts and fine chocolate pieces

TOZZETTI CLASSICI ALLE MANDORLE

Case size: Six 250 g bags [FG199](#)

TOZZETTI AL CACAO

Case size: Six 250 g bags [FG198](#)

**OCCHIO DI BUE**

Ox-eye biscuits are classic Italian pastry desserts, handcrafted with a base of crumbly shortcrust pastry that wraps around a filling of orange marmalade. These cookies are made with the fragrant citrus fruits of the Sorrento coast.

OCCHIO DI BUE CON MARMELLATA ARANCIA (ORANGE)

Case size: Six 250 g bags [FG195](#)

OCCHIO DI BUE CON MARMELLATA LIMONE (LEMON)

Case size: Six 250 g bags [FG194](#)

OCCHIO DI BUE ALBICOCCA (APRICOT)

Case size: Six 250 g bags [FG191](#)



BISCOTTI ALL'AMARENA

These are handmade Italian cookies that start with a delicate shortcrust pastry, which envelops a mixture of biscuit crumbs, sponge cake, chocolate, honey, and black cherry syrup. The surface is covered with a sugar glaze and a delicate apricot jam.

Case Size: Six 250g bags **FG193**



GRISSINI SEMOLA DI GRANO DURO (SEMOLA BREADSTICKS)

These classic Durum wheat semolina breadsticks are crunchy and fragrant, carefully hand stretched as tradition dictates, made unique by the use of a selected French butter in the dough, which gives it a pleasant crispness. Breadsticks are best to accompany a savory, vegetable-forward meal!

Case Size: Ten 250g boxes **FG103**



PANETTONE

2020, 2nd Place, Best Artisan Panettone by Gambero Rosso

When opened, this beautifully designed, richly printed box will reveal intoxicating aromas of vanilla, buttery brioche, and aromatic candied peel that will seduce your olfactory senses. Split open, the bread is an amazing golden yellow. The Classic sports plump raisins and moist pieces of candied orange peel tender to the tooth. The Apricot is subtle in flavor for those who prefer brioche with apricot jam. Ah, but not just any apricots are used, only an historic native cultivar of the Naples region recognized by the Slow Foods movement grown on the slopes of Vesuvius. Generous daubs are found throughout. And the Chocolate? Chocolate lovers will be happy--strong but not too sweet with the same buttery brioche dough.

Case size: Six 1 kg boxes

Contact a sales representative to preorder.

CLASSIC **FG301**
PISTACHIO **FG307**

APRICOT **FG302**

CHOCOLATE **FG308**



BAULETTO

Bauletto is a light, sweet Italian leavened bread (like brioche) typically eaten at breakfast. It is similar to Panettone, but denser and more compact, and perfect for starting the day – or as a dessert or snack! Choose from four decadent flavors.

Case size: Six 320 g loaves

APRICOT **FG341**
CITRUS **FG342**

APPLE AND SOUR CHERRY **FG343**
CHOCOLATE **FG344**

HOLIDAY PRE-ORDERS ENCOURAGED!



A genuine grain embodies a new plant, bringing life and health. Grains represent future and quality of life!

—Alice Cerutti



CASCINA OSCHIENA GRAINS

For Alice Cerutti, owner of Cascina Oschiena in Crova Vercelli, growing grains means creating healthy soil to produce high-quality, all-natural, soft-milled, unaged rice and grains. One of only five Italian farms growing these ancient varieties, Cascina Oschiena is a member of ECORice and practices the historical method of rice farming by flooding—using gravity to funnel water from the mountains to the fields and replenish the groundwater. They turned 25 hectares of their land into a nature preserve, where the migratory bird Blacktailed Godwit (seen in their logo) thrives.



APOLLO AROMATIC RICE

2021, SOFI Silver Award, Outstanding Bean/ Grain/Rice

Apollo is a long-grain aromatic variety of rice, the Italian alternative to Jasmine rice, famous for its natural fragrant floral aroma. It is highly digestible and quick-cooking, ideal for a side dish to vegetables, meat, or fish.

Case size: Six 500 g boxes [CO1005](#)
Twelve 1 kg boxes [CO1000](#)

CLASSIC ARBORIO RICE

Arborio is a classic variety of rice, with a large, pearled grain and ideal for the best preparations of risotto. It gives a natural creaminess when blended with any ingredient. The “Classic” distinction guarantees this is an ancient variety of Arborio.

Case size: Six 500 g boxes [CO2005](#)
Twelve 1 kg boxes [CO2000](#)

CLASSIC CARNAROLI RICE

Carnaroli is a classic variety of rice, with a tapered and pearled grain and ideal for the best preparations of risotto. It maintains a firm texture while cooking. The “Classic” distinction guarantees this is an ancient variety of Carnaroli.

Case size: Six 500 g boxes [CO3005](#)
Twelve 1 kg boxes [CO3000](#)



FARRO

Farro (emmer) is an ancient type of wheat. Farro is excellent for salads, soups, stews or as an original alternative to risotto. It is rich in protein, minerals, fiber, and vitamins—ideal for a healthy and balanced diet. This farro is semi-pearled, which means part of the bran is removed, but still contains some fiber.

Case size: Six 500 g boxes **CO5005**



SELENIO RICE

SOFI Silver 2021

Selenio is a small, round variety of rice that is crystalline (no pearl present). It is the oldest rice of this type in Italy. It is excellent for sushi, desserts, and arancini because of its sticky quality (due to a low amylose content).

Case size: Six 500 g boxes **CO6005**
Twelve 1 kg boxes **CO6000**



EBANO RICE

Ebanio rice is a new rice variety on the market. This whole grain rice has a beautiful deep black color, it is high in antioxidants, and has a delicious, toasted bread aroma. Ebanio has a short cultivation cycle, allowing for good crop rotation.

Case size: Six 500 g boxes **CO7005**
Twelve 1 kg boxes **CO7000**



NEW! GRANATO RICE

Granato rice is a new variety of long grain red rice that Cascina Oschiena is among the few farmers to grow. With high levels of antioxidants, protein, fiber, and minerals, Granato is delicate and aromatic – ideal for appetizers, salads, or cooked with cheese or fish. This grain has a short cultivation cycle, allowing for good crop rotation.

Case size: Six 500 g boxes **CO8005**
Twelve 1 kg boxes **CO8000**



Vegetables preserved at their peak in extra virgin olive oil ...tomatoes and peppers literally dried under the Tunisian sun ... hand-cracked olives preserved using only salt, water and time ... bold flavored and filled with love and respect for the harvest.



ORGANIC



LES MOULINS MAHJOUB COUSCOUS

SOFI Silver Outstanding Pasta, Rice or Grain 2008, 2012

Les Moulins Mahjoub produces their M'Hamsa Hand-Rolled Couscous in the traditional Berber style. Semolina is hand-rolled with olive oil, water and salt which is then pushed through screens, and dried in the sun, an eight-day process resulting in a rich and toasty flavor

M'HAMSA HAND-ROLLED COUSCOUS

Case size:
Twelve 500 g jars **R95100**
One 8 kg tin **R95205**

M'HAMSA HAND-ROLLED WHOLE WHEAT COUSCOUS

Case size:
Twelve 500 g jars **R95106**

M'HAMSA HAND-ROLLED COUSCOUS WITH PEPPERS

Case size:
Twelve 500 g jars **R95105**

LES MOULINS MAHJOUB SAUCES

2016 SOFI Finalist (Tibar Sauce)

SHAK-SHUKA

A traditional North African dish of tomatoes, peppers, and onions lovingly cooked down into a flavorful sauce. Heat in a sauce pan, crack in eggs, finish in oven, and enjoy with crusty bread. Shak-Shuka can also be used as an accompaniment to grilled fish or baked chicken and even as a pizza sauce.

Case size: Six 340 g jars **R95010**

SAUCE FOR COUSCOUS & PASTA

Tomato-based sauces are a traditional Tunisian accompaniment to couscous and pasta. Each sauce presents a specific taste combination from a different region of Tunisia.

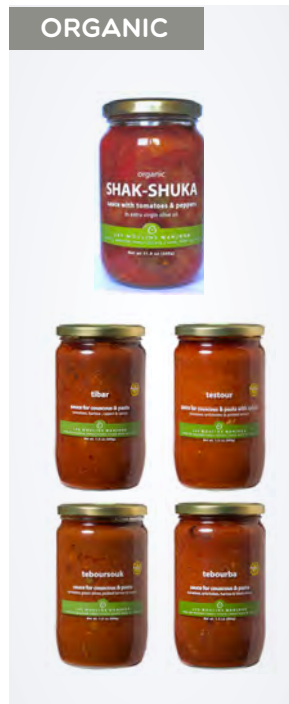
Case size: Six 680 g jars

TIBAR Tomatoes, harissa, capers **R95011**

TESTOUR Tomatoes, artichokes, preserved lemons **R95012**

TEBOURSOUK Tomatoes, green olives, preserved lemons, and capers **R95013**

TEBOURBA Tomatoes, artichokes, harissa, and black olives **R95014**



ORGANIC



LES MOULINS MAHJOUB ORGANIC OLIVES

SOFI Silver Outstanding Product Line 2002, 2009

The Mahjoub family farms the soil in the lush Mejerda Valley of Tunisia located on the southern shores of the Mediterranean. It is here that they produce handcrafted products under the Les Moulins Mahjoub label and are known for their steadfast commitment to artisan standards and sustainable farming. The Mahjoub family are recognized in the culinary world as a premier producer of extra virgin olive oils, table olives, and condiments, never using additives or artificial processes.

These all natural organic olives are cured using two ingredients: salt and time. Lye or citrus are never used in the curing process. These olive varieties are native to Tunisia. The green Meski variety is known for its meaty flesh. To preserve the integrity of the fruit during the debittering process, the Mahjoub family carefully open each olive with a small, handmade incision instead of crushing. The black Sahli variety is tiny and dark violet in color. The olives are placed in a natural brine and allowed to soak for about 9 months, producing a cured olive with a rich, buttery flavor.

NATURAL MESKI OLIVES WITH LEMON & FENNEL

Meski variety, made with lemon zest, fennel and bottled in brine.

Case size: Twelve 125 g jars **R84020**
One 4.3 kg container **R80310**

NATURAL MESKI OLIVES WITH GARLIC & WILD HERBS

Meski variety, made with garlic, wild mountain herbs, and bottled in extra virgin olive oil.

Case size: Twelve 200 g jars **R80420**
One 4.3 kg container **R80350**

NATURAL MESKI OLIVES & HARISSA

Meski variety, made with Harissa spice and bottled in extra virgin olive oil.

Case size: Twelve 200 g jars **R80410**
One 4.3 kg container **R80400**

NATURAL SAHLI OLIVES

Sahli variety, bottled in brine.

Case size: Twelve 130 g jars **R84000**
One 4.3 kg container **R80330**

ORGANIC



LES MOULINS MAHJOUB ORGANIC SPREADS

SOFI Silver Outstanding Product Line 2010

NATURAL BLACK OLIVE SPREAD

Made with two varieties of olives, Sahli black olives and a small percentage of Meski green olives, blended with extra virgin olive oil.

Case size: Six 200 g jars
R80431

ARTICHOKE SPREAD

Puree of fresh artichoke hearts and extra virgin olive oil.

Case size: Six 185 g jars
R80461

ORGANIC



TUNISIAN HARISSAS: A FAMILY OF FOUR

BAKLOUTI HARISSA

A Tunisian classic made from red baklouti peppers, extra virgin olive oil, garlic, salt, coriander and caraway, this harissa adds heat to any dish.

Case size: Six 185 g jars R80396

SWEET PEPPER HARISSA

Made from chopped fresh red peppers h'rouss style and extra virgin olive oil.

Case size: Six 200 g jars R80600

TRADITIONAL HARISSA

Made from sun dried ground peppers, sundried tomatoes, extra virgin olive oil, garlic, cardamom, salt and coriander.

Case size: Six 185 g jars R80390
Six 700 g jars R80392

TUNISIAN SUNDRIED TOMATO HARISSA

Sun-dried tomatoes chopped and blended with extra virgin olive oil and fresh chilis.

Case size: Six 185 g jars R82005

ORGANIC



LES MOULINS MAHJOUB ORGANIC CONDIMENTS

WILD MOUNTAIN CAPERS

Capers are the flowerbuds of a native Mediterranean bush and are hand-gathered in the mountains of Tunisia. Unlike most commercial capers, which are packed in brine, these capers are dried in sea salt to preserve their distinct flavor.

Case size: Six 100 g jars R83005
Twelve 500 g jars R83010
Three 4 kg containers R83015

SUNDRIED TOMATOES

Dried during the summer months in Tunisia, these tomatoes are individually layered in jars and packed with extra virgin olive oil. It takes 14 to 15 kilos of fresh tomatoes to make just 1 kilo of sun-dried tomatoes. When the tomatoes are gone, drizzle the tomato flavored oil onto grilled bread or use in dressings.

Case size: Six 200 g jars R82001

NATURAL PRESERVED LEMONS

An ingredient that is exemplary of Tunisian cooking, these petite lemons are preserved whole in brine. Known for their intensity and concentrated citrus flavor, try them in the popular dish of chicken with lemon and olives.

Case size: Twelve 200 g jars R80620
Six 150 g jars (sliced) R80625
Twelve 400 g jars R80622

ARTICHOKES IN EXTRA VIRGIN OLIVE OIL

Cultivated since ancient times, with origins in the Southern Mediterranean, artichokes are celebrated in Tunisia and beyond. Carefully preserved in extra virgin olive oil, these whole artichoke hearts of the local variety "Violette" are wonderful as antipasti or in a variety of preparations from salads to stuffings, delicious in soups and pastas. Harvested from mid-February to mid-May in a festival-like atmosphere, artichokes are an important staple of the Mediterranean cuisine and can still be found growing wild.

Case size: Twelve 300 g jars R80615

TUNISIAN ARTICHOKE LEAVES H'ROUSS STYLE

Lightly chopped fresh artichoke leaves packed in extra virgin olive oil. Great on pizzas, added to salads, or as a garnish for grilled fish.

Case size: Six 185 g jars R80610

ORGANIC



LES MOULINS MAHJOUB ORGANIC SEASONINGS

TUNISIAN SUNDRIED MINT

Mint is at the heart of Berber cuisine and when dried, it is prized for its delicate, fresh addition to savory Tunisian dishes. This mint starts as fresh spearmint (*mentha spicata*) cultivated in the fields and orchards of the Mahjoub farms in Tebourba and dried in the shade (in an open space under the warm, sunny days of summer) to preserve its color and flavor. This drying process takes about 5 days; the resulting mint is full of antioxidants and manganese.

Case size: Six 30 g jars [R85010](#)

BAKLOUTI PEPPER FLAKES

Baklouti peppers are harvested at the peak of their maturity and then dried in the warm sun for 5-7 days (making them crunchy in texture), before getting reduced to small flakes. Baklouti peppers are one of the aromatic base notes of Tunisian cuisine, especially heated in olive oil at the start of a dish's preparation. They are an especially important embellishment in couscous, sprinkled in right before adding the sauce. These peppers contain almost no seeds, so the flakes are mostly the skin and meat of the pepper.

Case size: Six 70 g jars [R85020](#)

TUNISIAN TABIL SPICE BLEND

Tabil is a classic Tunisian spice blend used in kitchens all around Tunisia. Thought to be an "extension" of harissa, tabil represents the soul of the mother and her flavorful cooking; every mother might have a unique spice blend. The Mahjoub tabil is a bouquet of spices composed of three quarters of coriander, and the remaining quarter of caraway, dried Baklouti pepper, garlic, bay leaf, and salt. It is blended after 14 days of drying.

Case size: Six 100 g jars [R85030](#)

Marmalades, jams, and chutneys are the essence of fruit preserved at its peak. Trust your taste buds and savor these pure fruit flavors of the southern Mediterranean.





LES MOULINS MAHJOUB JAMS

Whole pieces of fruit are preserved through a delicate canning process. These jams are subtly sweet and more fruit-forward than their American counterparts.

ORGANIC LEMON MARMALADE
Case size: Six 240 g jars **R80710**

GRAPEFRUIT MARMALADE
Case size: Six 240 g jars **R80700**

ORGANIC BITTER ORANGE MARMALADE
Case size: Six 240 g jars **R83050**

ORGANIC FIG JAM
Case size: Six 240 g jars **R80750**

ORGANIC WILD MULBERRY JAM
Case size: Six 240 g jars **R80740**

STRAWBERRY JAM
Case size: Six 240 g jars **R80720**

ORGANIC APRICOT JAM
Case size: Six 240 g jars **R80730**

ORGANIC

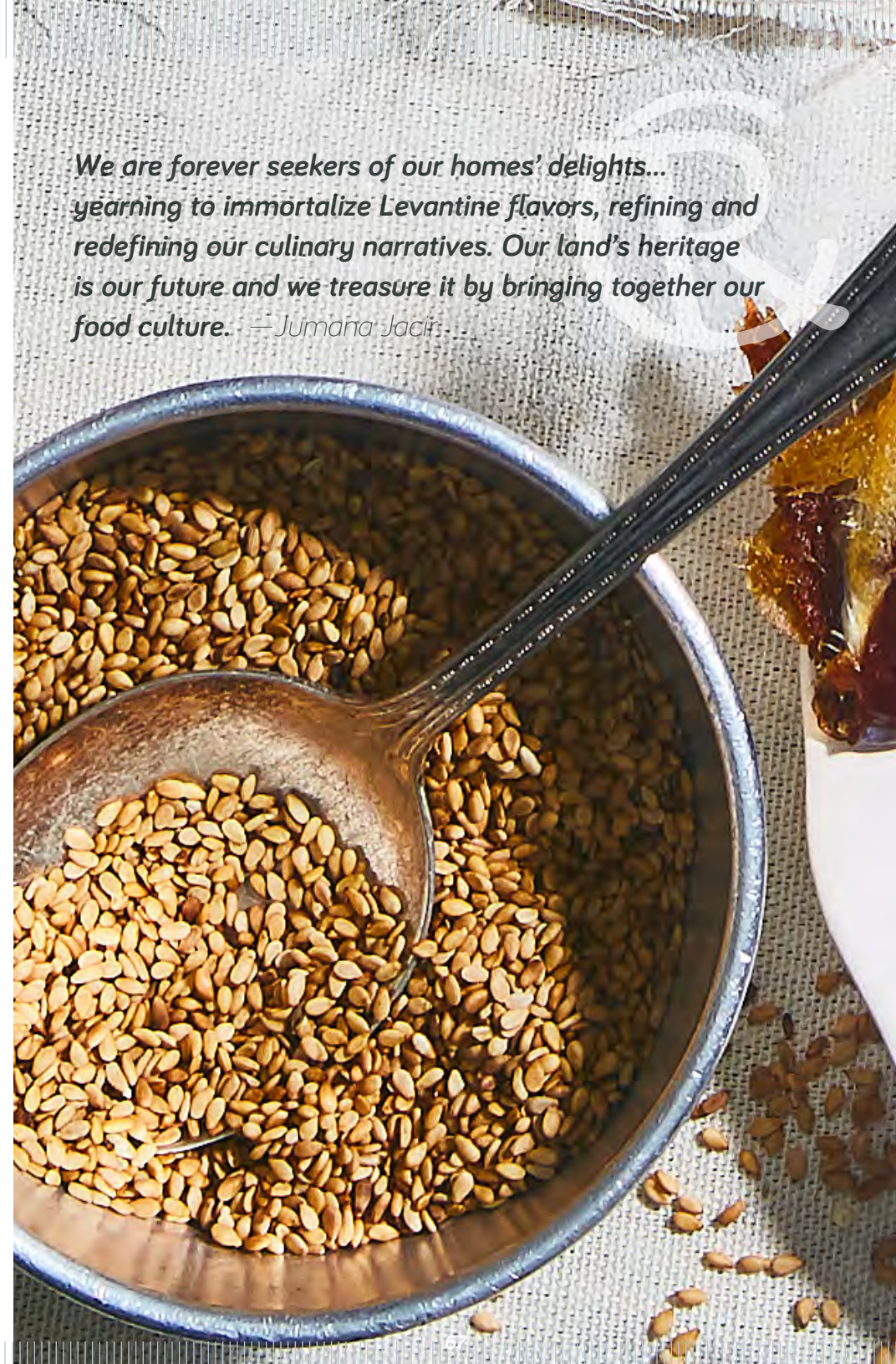
LES MOULINS MAHJOUB CHUTNEYS

Prepared as a tribute to the sweet and salty flavors of Mediterranean cooking. The fruits are blended with vinegar, sugar and spices.

ORGANIC CANDIED LEMON & FIG CHUTNEY
Case size: Six 210 g jars **R80800**

ORGANIC ARTICHOKE & SEVILLA ORANGE CHUTNEY
Case size: Six 210 g jars **R80810**

We are forever seekers of our homes' delights... yearning to immortalize Levantine flavors, refining and redefining our culinary narratives. Our land's heritage is our future and we treasure it by bringing together our food culture. —Jumana Jacir—



KAMĀ FINE FOODS

A celebration of Levantine cuisine and ingredients, Jordanian company Kama innovates, refines, and redefines their Jordanian-Bedouin culinary cultural narrative. Focused on the empowerment of women, Kama is woman-owned and employs about 25 women, at all stages of the production process.



DATE MOLASSES

Naturally sweet and refreshing, Kama reduces the juice of the Medjool dates to make this rich molasses.

Case size: Six 330 g jars [KAM0051](#)

GREEN SHATTA WITH ZA'ATAR

Made from fresh green chili peppers and handpicked Jordanian thyme. A dash of this is a daring addition to any dish—a Levantine classic.

Case size: Six 240 g jars [KAS0623](#)

RED SHATTA

A traditional chunky sauce made with fresh red chili peppers. It will add just the right heat to your next dish.

Case size: Six 240 g jars [KAS0672](#)

SUMAC

Zesty and exquisitely tart, Kama deseeded, sundries then grinds the sumac—a requisite for many Levantine dishes.

Case size: Six 150 g jars [KAH0043](#)

TAHINYEYH

This creamy paste of pure sesame seeds is delightfully versatile. Use to make hummus, add lemon and put some on your falafel, or mix with date molasses.

Case size: Six 250 g jars [KAS0071](#)

ZA'ATAR

A symbol of Levantine culture, thyme is the core of this hand-picked, sundried earthy spice blend. Pair with olive oil then dip bread or whisk into any cooking sauce.

Case size: Six 120 g jars [KAH0042](#)

Salt is core to our existence, an essential component of life. We bring you the purest forms of salt to accentuate and season every bite. Hand-harvested from the shining Isle of Anglesey.



HALEN MÔN SEA SALT

The Halen Môn story began with a bubbling pan of seawater on an aga in a family kitchen in North Wales, UK. The company has since moved production out of the kitchen, but salt is still harvested by hand from the sparkling seas around the Isle of Anglesey. The saltwater passes through two natural filters (a mussel bed and a sandbank) and then is charcoal filtered to obtain the purest product. The resulting globally renowned salt is crunchy and crisp with a clean ocean taste. It contains over 30 naturally occurring trace elements and minerals – with no additives. Halen Môn's salt is certified PDO (origin-protected) and they were recently given a certification of B Corp for their high standards of social and environmental impact. Most of their packaging is biodegradable.



PURE WHITE SEA SALT

2021, 2017, & 2013: One Star, Two Stars, & Gold, Great Taste Awards, Guild of Fine Foods

Soft enough to crumble between your fingers yet structured enough to hold its shape on hot dishes. No additives or noncaking agents are added; the flakes are crunchy and crispy. Ideal as a cooking ingredient, these dazzling white flakes are the perfect finishing touch at the table.

Case size: Ten 100 g pouch **HM100**
One 1 kg bag **HM140**
One 5 kg bag **HM150**



SMOKED OVER OAK

2023 & 2019: Two Stars & Three Stars, Great Taste Awards, Guild of Fine Foods | British "Great Taste" Gold Guild of Fine Foods 2013

Slowly smoked over Welsh oak chippings until the crystals become soft, toffee-colored flakes redolent of autumn bonfires. Finish eggs, fish and oysters, or add to chocolate desserts.

Case size: Ten 100 g pouch **HM600**
One 5 kg bag **HM650**



WITH CELERY SEEDS

2023, Two Stars, Great Taste Awards, Guild of Fine Foods

Perfect as a dipping salt for quail eggs, in a traditional Bloody Mary or Caesar salad, or in savory dishes like winter casseroles and roasted vegetables.

Case size: Ten 100 g pouch **HM500**



FINER FLAKE PURE WHITE SEA SALT

A finely ground version of Halen Môn's Pure Sea Salt. Dazzling white flakes with versatility. The Pure Sea Salt is passed through a sieve to capture these finer flakes retaining the intense, clean flavor of the larger flakes but with less of the crunch. Pouch is resealable.

Case size: Ten 100 g pouches **HM900**
Six 500 g pouches **HM930**



FAMOUS FIVE GIFT SET

Halen Môn's five best-selling sea salt varieties in the perfect gift size! Each variety comes in a 5g tube for easy use and storage. Contains: Pure White Sea Salt, Pure Sea Salt Smoked over Oak, Pure Sea Salt with Celery Seeds, Pure Sea Salt with Roasted Garlic, and Pure Sea Salt with Chilli and Garlic. Each is ideal as a cooking ingredient and as the perfect finishing touch at the table. (Other flavors available.)

Case size: Fifteen sets of five salts, 5 g each **HM860**



"PINCH ME" TINS

Take these tins of pure white sea salt with you anywhere you go for a pinch of crispy, salty goodness!

Case size: 120 3 g tins **HM890**



OAK SMOKED WATER

2018, Best Ingredient World Innovation Award

Those same Welsh oak chips used to make Halen Môn Smoked Sea Salt are used here to create smoked water! This Oak Smoked Water has been doing a roaring trade since its launch in 2013. It is exactly what it says on the bottle—water and smoke—and smoking takes place in Halen Môn's smokers on site over a period of four days.

The water is naturally smoked without additives, making it a better choice than traditional liquid smoke.

Case size: Eighteen 1 L bottles **HM030**
Fifteen 100 mL bottles **HM035**

COMING SOON

LLAGAR DE OLES CIDER VINEGAR

Asturias, Spain

An extraordinary Spanish cider vinegar from the artisanal Orleans method from estate grown native cider apples aged in Castaño casks of chestnut wood. Its moderate acetic acid content favors digestion and makes it an ideal accompaniment to pickles, salads, and dish.

CATTANI APPLE VINEGAR

Modena, Italy

Acetaia Cattani, fifth-generation family owned and operated balsamic producer in Modena introduces their newest product: an apple vinegar aged in wooden barrels.



COMING SOON

CASEIFICIO FRANCESCO RABBIA

Piedmont, Italy

The Francesco Rabbia Dairy has been deeply rooted in Piedmont and making raw milk cheese for over 120 years. Their mission is to enhance the art of cheesemaking and safeguard ancient recipes. Their cheese is an expression of the Piedmont land and tell stories of the flavors of the past.



COMING SOON

MERULA 3L CANNISTER

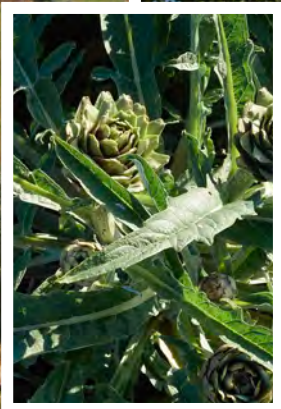
Extremadura, Spain

The famous and versatile Merula oil from the Marqués de Valdeuza estate will soon be offered in a 3L cannister tube. With olives harvested early and blended to create the unique Merula personality, this oil is grassy with a delicate touch of buttery smoothness.

LES MOULINS MAHJOUB ARTICHOKE STEMS

Tebourba, Tunisia

A new delicacy: hand-harvested artichoke stems in extra virgin olive oil. Full of fiber and minerals, this delicious new signature product offers a host of dish possibilities – they can be eaten whole or cut into pieces for salad, pizza, pasta, and more.



COMING SOON

NEW SALCIS CHEESES

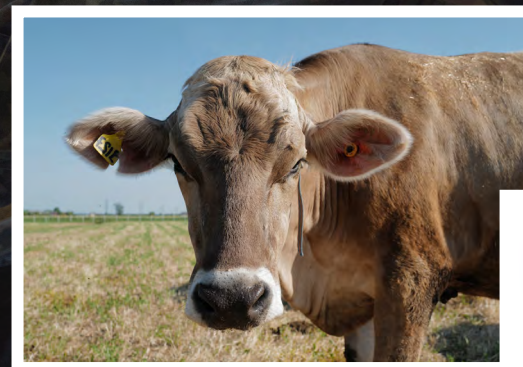
Tuscany, Italy

More offerings from SALCIS, an innovative producer using sheep's milk from the Tuscan countryside to make traditional Pecorinos and other unique cheeses.

VALSERENA BUTTER

Emilia Romagna, Italy

Produced with the same Solo di Bruna (brown cow) milk they use for their Parmigiano Reggiano, this butter belongs to the superior quality category with an authentic flavor of fresh cream. Valserena is the oldest farmstead Parmigiano Reggiano dairy still operating in Italy.





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