



Who we are what we stand for.

For 20 years we have been marketing traditional cheeses, choosing the best products to bring to tables all over the world.

Selected raw materials and maximum food safety are our values. Our desire to carry on tradition, quality, and innovation is our Mission.

We guarantee high quality standards by producing in certified factories, relying on Cheese makers with decades of experience.

Our cheeses are made only from milk, coming from semi-extensive farms, who are attentive to animal welfare. The cheese's taste depends mainly on the quality of the pastures.

The difference in pastures allows us to make a rigorous selection of milk that is already designed for a special cheese.

Each pasture is made unique by the presence of herbs and aromatic essences that characterize the sheep's diet, giving the milk unique, unmistakable, high quality notes.




Production and Sustainability

Production complies with respect for the environment and the territory. The production units are equipped with large photovoltaic systems that use Sardinia's sun, making the energetic balance positive.

Environmental sustainability is combined with the ethical sustainability of production. Our supply chain involves, in fact, among farmers and employees, thousands of families. The ethical value of the supply chain is a fundamental focus: our primary goal is to ensure a fair compensation for milk and thus a lasting welfare of the cooperative members.





Our cheeses

Pecorino Cheeses

The pecorino line is composed of hard and semi-hard cheeses of small and medium size having unique sensory connotations. Each of our cheeses is distinguished by its strong and exclusive personality.



DIMONIO

Its full, balanced and pleasant aroma keep (maintain) the flavor of the cheeses of the past: delightful and vigorous, with a bold and seductive appeal especially for the palate.



Milk	Sheep
Size	kg 2,7
Aging	> 120 days
PU	2 wheels on carton
Shelf life	360 days



LICANTE

Versatile in use and combinations, its flavor especially pops out when paired with cold cuts and a Moscato.



Milk	Sheep
Size	kg 2,5
Aging	> 120 days
PU	2 wheels on carton
Shelf life	360 days



VEGOLOSO

Table pecorino, with a compact structure, grainy and soluble paste, with a powerful taste. This cheese was created with a strong character and personality, specially designed for the consumer who, does not approve of the use of animal rennet in their food.



Milk	Sheep
Size	kg 4-5 e kg 18-20
Aging	> 90 days
PU	1 wheel on carton
Shelf life	360 days



ARROGANTE

Arrogante is the elegant savoury snack you'll be sure to take out not only for events but also for a quiet night-in as a treat to yourself. For its extraordinary balance it gives its best on any occasion.



Milk	Sheep
Size	kg 5-6
Aging	> 120 days
PU	1 wheel on carton
Shelf life	360 days



ARROGANTE WITH MIRTO

The spirit of Sardinia in this aged pecorino. The scents of the pastures combine with the unmistakable scent of the blue berry and give life to an aromatic and fragrant cheese, with a unique character.



Milk	Sheep
Size	kg 5-6
Aging	> 120 days
PU	1 wheel on carton
Shelf life	360 days



ARROGANTE WITH TRUFFLE

From the elegance of our Arrogante and the preciousness of the truffle flakes, comes a refined cheese, with a particularly intense flavor with notes reminiscent of the undergrowth, the mosses, the impending autumn. Suitable for intense appetizers or as a tasty finishing touch for appetizers.



Milk	Sheep
Size	kg 5-6
Aging	> 120 days
PU	1 wheel on carton
Shelf life	360 days



ARROGANTE PEPATO

Its sumptuous unmistakable shape expresses a perfect union between the elegant taste and the spicy scent of black peppercorns, giving life to a compact and fragrant paste. On the palate it releases the strong flavor and complexity of its aromas. Exotic.



Milk	Sheep
Size	5,00-6,00 kg or 12-15 kg
Aging	> 120 days
PU	1 wheel on carton
Shelf life	360 days for wheel 240 days for portioned (quarter wheels)



GRAN DIMONIO

One year of maturation and here is a cheese with a unique character. A fragrant and sublime sheep's grain that pampers and delights the palate. An explosion of aromas envelops and pampers the palate.



Milk	Sheep
Size	kg 14-16
Aging	> 240 days
PU	1 wheel on carton
Shelf life	360 days



BRADO

Uniquely characterized by its freshness and aromatic scent of wild Sardinian pastures
Hard sheep's milk table cheese, simply delectable and versatile in various pairings!



Milk	Sheep
Size	kg 3,6 - 4,2
Aging	> 30 days
PU	1 wheel on carton
Shelf life	180 days



GINEPRAIO

Delicate and harmonious in taste, a perfect namesake to the Juniper thickets that adorn the Mediterranean maquis.

Raw sheep's milk cheese, sweet and piquant in taste, suitable as table cheese.



Milk	Sheep
Size	kg 2,8 - 3,2
Aging	> 120 days
PU	1 wheel on carton
Shelf life	360 days



SELEZIONE CACIO E PEPE

Expertly crafted with time and precision, our wheels are defined by their bold flavor, perfectly suitable for grating, as table cheese, and to complement a variety of dishes.

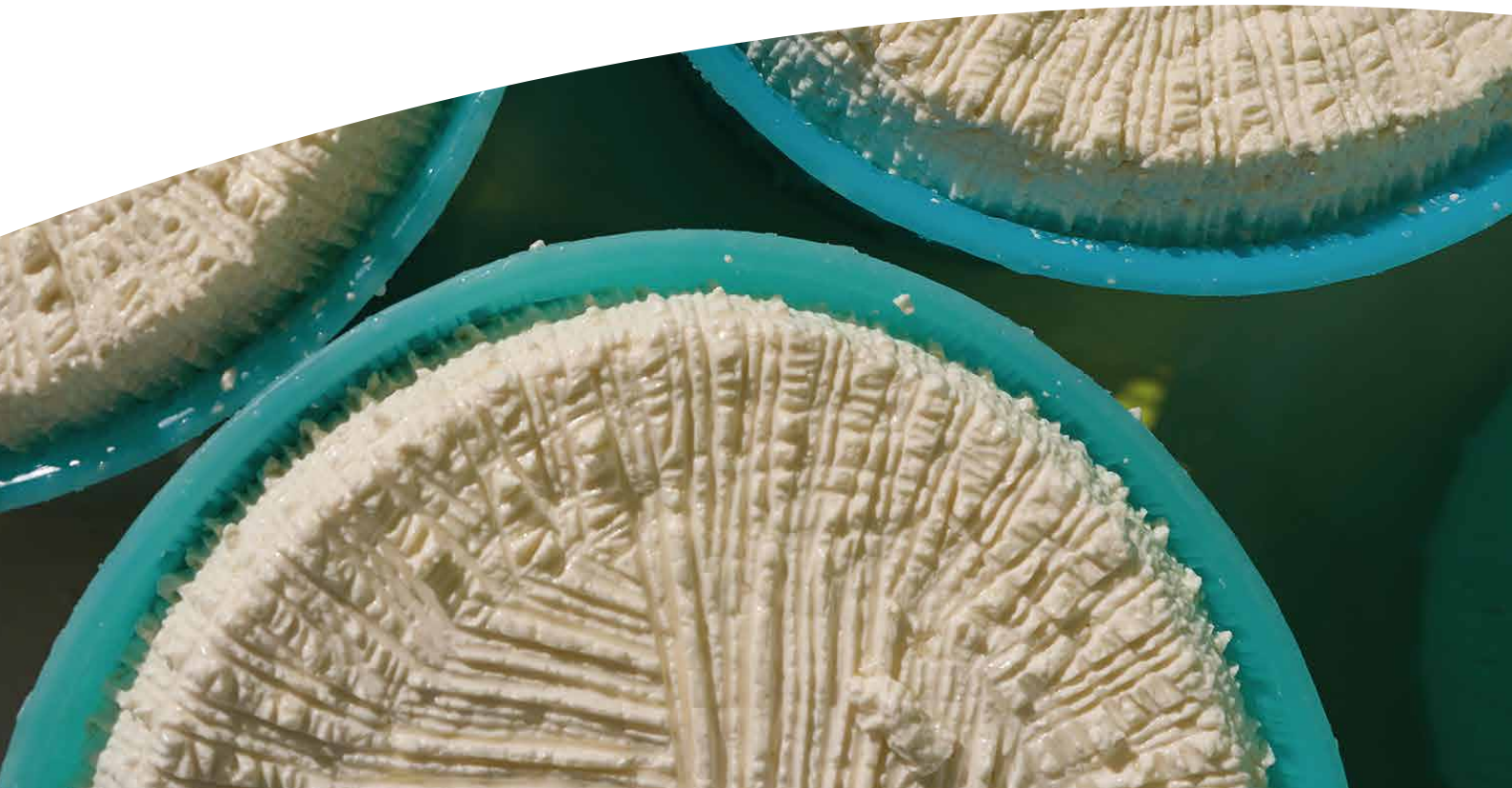


Milk	Sheep
Size	kg 14-16
Aging	> 240 days
PU	1 wheel on carton
Shelf life	360 days



Cheeses from goat's milk

The line of cheese made from goat's milk is one that you wouldn't expect. The delicate fragrance of goat's milk is preserved in the cheeses, with their floral scent and lovable taste, enhanced by the aging process.



STRABECCO

Made with goat's milk from carefully selected farms, an aromatic and delicate cheese is born, characterized by its compact texture and complex taste. Perfect for a unique, delicious aperitif, accompanied with a glass of sparkling white wine.



Milk	Goat
Size	kg 2,5-3,00
Aging	> 60 days
PU	2 wheels on carton
Shelf life	360 days



ARROGANTE - GOAT

A seasoned goat cheese with aromatic scents, delicate, 100% goat's milk. Refined in taste, a gallant accompaniment to a fresh, sparkling wine. And it is immediately poetry!



Milk	Goat
Size	kg 5-6
Aging	> 90 days
PU	1 wheel on carton
Shelf life	360 days





Our PDO

The value of PDO lies in the respect of the great Italian food tradition, in the undisputed bond to its region, in the assurance concerning the control over the sourcing of raw materials and quality of productions.



PECORINO ROMANO PDO

Rich in history and tradition, it is famous all over the world for its strong and definitive taste, like the Roman legionaries from which, as legend would have it, they derived the main source of protein. An excellent cheese made from sheep's milk grazing in the wild, with a good nutritional profile. Salted by hand by skilled cheesemakers. Eternal.



Milk	Sheep
Size	kg 25-30
Aging	> 150 days
PU	Entire wheel 1/4 of wheel 1/8 of wheel
Shelf life	360 days



AUTORIZZAZIONE DEL/AUTHORIZATION OF THE
CONSORZIO PECORINO ROMANO DOP N° 183/20
CERTIFICATO DA AUTORITA' PUBBLICA DESIGNATA DAL MIPAAF
CERTIFIED BY AN INSPECTION BODY AUTHORIZED BY MIPAAF

FIORE SARDO PDO

Handcrafted, it is a raw milk cheese with unique sensory connotations, embellished by a light smoking that precedes the long aging. Dating back to the Bronze Age, it is the cheese that best represents the ancient traditions of the shepherds of Sardinia. Its history, the great intensity and depth of taste, its unmistakable aroma denote its exclusivity. Unique!



Milk	Sheep
Size	kg 3,5-4
Aging	> 105 days
PU	Entire wheel
Shelf life	360 days



CERTIFICATO DA ORGANISMO DI CONTROLLO DESIGNATO DAL
MINISTERO PER LE POLITICHE AGRICOLE ALIMENTARI E FORESTALI
CERTIFIED BY INSPECTION AGENCY DESIGNATED BY
MINISTERO PER LE POLITICHE AGRICOLE ALIMENTARI E FORESTALI



Le Caciotte

Soft and appetizing, Latterie di Sardegna Caciotte are that delicious and fresh touch to bring to the table as and when you want.

Delicate in the classic version. Elegant with truffles. Decided with black pepper. Appetizing with chili pepper. In the practical format of 200 grams. Just enough for a delicious appetizer or aperitif.



ARTHANA

Sheep's Cheese Caciotta, table Cheese to eat as it is, also suitable as a condiment, for typical Mediterranean diet recipes.

Delicate in the classic version.



Milk	Sheep
Size	200g
Aging	15 days
PU	18 wheels on carton
Shelf life	180 days



ARTHANA WITH CHILI PEPPER

Sheep's Cheese Caciotta, table Cheese to eat as it is, also suitable as a condiment, for typical Mediterranean diet recipes.

Appetizing with chili pepper.



Milk	Sheep
Size	200g
Aging	15 days
PU	18 wheels on carton
Shelf life	180 days



ARTHANA WITH BLACK PEPPER

Sheep's Cheese Caciotta, table Cheese to eat as it is, also suitable as a condiment, for typical Mediterranean diet recipes.

Decided with black pepper



Milk	Sheep
Size	200g
Aging	15 days
PU	18 wheels on carton
Shelf life	180 days



ARTHANA WITH TRUFFLE

Sheep's Cheese Caciotta, table Cheese to eat as it is, also suitable as a condiment, for typical Mediterranean diet recipes.

Elegant with truffles



Milk	Sheep
Size	200g
Aging	15 days
PU	18 wheels on carton
Shelf life	180 days



The ricottas

The ricotta line sees as its protagonist the Ricotta salata, soft with a delicate flavor and ricotta salata made for grating, with a more intense taste.



PREJÀDA (SHEEP)

Like a Venus born from the waters, Ricotta surfaces. Skilled hands collect it and give it shape. The result is a delicate and fresh product, which accompanies first courses and crunchy salads with lightness and taste. Try thinly sliced with bitter honey. Sublime!



Milk	Sheep's Milk Whey
Size	kg 3-4
PU	2 wheels on carton
Shelf life	180 days



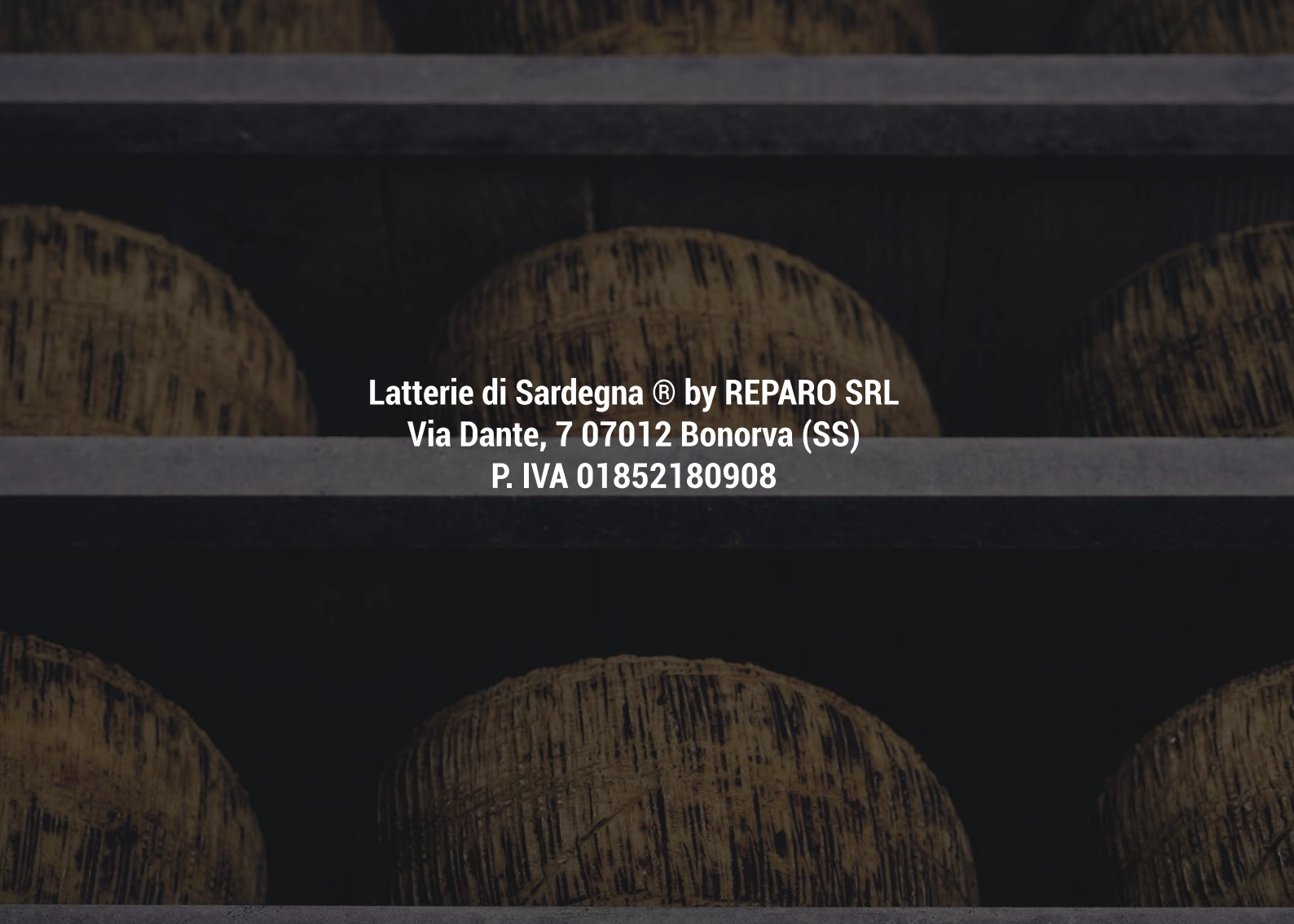
PREJÀDA FOR GRATING

At the end of a long seasoning, the salted sheep ricotta reaches a hard, grated consistency, the surface becomes shiny, taking on an intense creamy yellow hue. The savory and slightly spicy flavor is ideal for serving in flakes or grating for many traditional dishes from Southern Italy. Lovely.



Milk	Sheep's Milk Whey
Size	kg 3-4
PU	2 wheels on carton
Shelf life	180 days





Latterie di Sardegna ® by REPARO SRL
Via Dante, 7 07012 Bonorva (SS)
P. IVA 01852180908







www.latteriedisardegna.com