

Sarda Classici



Five-star excellence. The timeless emblems of the company, standard bearers of the distinctive features of its DNA, are pecorinos repositories of centuries-old traditions and at the same time represent the strength of a new idea of the founding fathers, they tell of an ancient, yet unprecedented Sardinia. The SardaClassici line enjoys a wide perspective of flavors, from delicate ones with creamy textures, through balanced but lovable flavors to the more long-lived and powerful ones. Unique in their granitic identity.



SOLE DI SARDEGNA

• FRESH • MILD •



GRAZIOLA

• MILD PECORINO SARDO DOP •



MORO DI SARDEGNA

• MATURE • MILD •



GALLURADORO

• MATURE PECORINO SARDO DOP •



NURAGHE D'ORO

• MATURE • SHARP •





MOLARA

• FRESH • CREAMY •



MOLAROTTO

• FRESH • MILD •

Sarda Bontà



TERRE BRUNE

• MATURE • MILD •



COSTA DORATA

• MATURE • HARMONIOUS •



GEMMA NERA

• MATURE • INTENSE •

Never tired of competing with innovation, they are pecorinos that speak of Sardinia with bold character, taking up all challenges in the pursuit of the maximum satisfaction of every palate. They are the project, the constancy, the goals, the courage, the ambition, the dynamism of new ideas that are born in the Dairy, father of our pecorinos and keeper of wise secrets alien to customary techniques.

They accompany us on a journey of original variations of taste.





Graziolino
Fresh MILD



Murella
Fresh CREAMY



fresh Muravera



stagionato

Sarda SMART

Creative, witty, brilliant, they tell that cheese is a beautiful way to find happiness, between lightheartedness and lots of color.

They reflect the world of sheep's milk cheese that knows how to make fun of itself and pleasure itself to the extreme! Their scents, flavors and shapes explosive, lively and bursting advance with a smile, to reveal an irresistible and playful goodness.



*Pecora
bella*



mature MILD

Loelle



Mature HARMONIOUS

Sarda SPECIALITÀ



Something special unites this range of pecorinos with a deep, enveloping and silky flavor: the slow time of maturation, the aromas conquered in caves, the aromatic hints of truffles, the scent of herbs native to our territory and even more so the perennial search for our best selections. In the aging cellars dedicated to them dedicated, time works together with air and water to bring the cheeses to full maturity, while expert ripeners take care of the wheels, meticulously observing every aspect.



**GRAZIOLINO D'ORO
AL TARTUFO**

• FRESH • TRUFFLE FLAVORED •



GIGLIOLA

• INTENSE • MILD •



GROTTINO

• MATURE MILD •



GRAN PASTORE

• ANCIENT RESERVE •



IMPERATORE

• GOLD SELECTION •



Bronzetto

Pecorino Romano DOP

Pecorino Romano DOP (Protected Designation of Origin) Bronzetto, with its roots in Roman antiquity, represents the excellence of hard, cooked curd cheeses, characterized by a thin ivory-colored rind and a distinctive aroma obtained through the ancient practice of "dry" salting, offering a variety of flavors ranging from bold to intense, thus embodying 2,000 years of history.



Our off-menus



GOCEANO PECORINO ROMANO DOP



Free rein to imagination and variety, these are the pecorinos for all possible tastes, you just have to imagine them!

Sarda Ricotte

The white freshness and tender heart of our ricotta cheese, gently caress the palate, melting like flakes of snow in the sun. It is the delicate and genuine touch that recalls the flavors and scents of childhood. In the seasoned variant, appreciated for its lightness, it is a secret ingredient capable of enhancing to perfection any recipe.



NUVOLA BIANCA

• FRESH • DELICATE •



DELIZIA DI SARDEGNA

• SOFT • CREAMY •



MONTELLA FRESCA

• TASTY • LIGHTLY SALTED •



MONTELLA STAGIONATA

• SEASONED • TASTY •



RUSTICHELLA

• TASTY • FRAGRANT •



FUSCELLA

• DELICATE • TASTY •