



A STORY
OF ITALIAN
QUALITY
SINCE 1963



PRODUCT CATALOGUE



*Our product
lines*

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• A TASTE • A HISTORY • A TRADITION •

Story of a passion since 1963

Sardaformaggi is a symbol of a centuries-old dairy tradition, carried forward with love and dedication by the Mura and Saba families. In 1963 the very strong crisis of Pecorino Romano, a classic Sardinian production cheese, pushed Nino, Pietro, Salvatore and their cousin Costantino to look for new possible products and it was thus that the founders of Sardaformaggi decided to experiment with innovative processing techniques and had the courage to bring their far-sighted ideas to life. Thus was born the first soft, tender and sweet table pecorino cheese ever produced in Sardinia, where at the time similar products were completely unknown, the first sweet Sardinian pecorino was born in their hands.



Precisely following the good commercial success of the product, after only two years of activity, they inaugurated the warehouse in Tuscany, intended then for direct sales and today for the packaging of the products and to allow their rapid and widespread distribution throughout the Italian territory and also abroad .

This inseparable double soul, Sardinian and Tuscan, will forever remain one of the distinctive traits and success factors of Sardaformaggi, allowing immediate and constant contact with the market.

After over half a century of experience, the combination of ancient traditions, intense attention to detail and the driving force of new technologies has allowed Sardaformaggi to transform from a small local dairy to the flagship of the Italian dairy industry in the sheep sector, emblem of the good name of Made in Italy on tables all over the world.

Today the second generation takes up the baton with grit and determination to project these immense values into the future.



Guarantors of sustainability

Each of our cheeses tells a story of respect and responsibility: respect for the living essence of the Territory, for the animals and even more so for their tireless guardians, for the uncontaminated environment that hosts us; responsibility for the care of our unique products and for our customers.

The most ancient production techniques, handed down to us from father to son, draw new life from our daily work, based on virtuous production methods in homage to the land we love and protect with our every day actions.

• ANIMALS • MILK • TERRITORY •

The care for each of our products begins with that of the animals, bred with dedication and naturalness in the sunny and windy Sardinian countryside and even before that with the close relationship of trust with the farmers.

Their milk, synonymous with freshness and quality, is the fruit of a still uncontaminated nature, where pastures and ancient traditions give life to products full of history and flavour.

This is how the natural essences of the raw material make their own journey through taste, imprinting their unmistakable aromas and flavors in our cheeses.



Keepers of flavour, explorers of taste

We retrace the footsteps of our fathers, heading towards new paths, ensuring reliability and excellence to the products that we have had the pleasure of creating and offering in countless varieties for over sixty years, enhancing the character of the raw material and the delicacy of the flavours, for an increasingly vast and satisfied by the authenticity of our products.

The production process combines the quality of 100% Sardinian milk with the work of our farmers, reliable and attentive to the raw material, the first sentinels of taste. Added to this is the use of innovative manufacturing techniques, scrupulously dedicated to attention to detail, which over time have become a real strong point.



A story of Italian quality
SINCE 1963

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*Nuraghe
d'Oro*

FORMAGGIO PECORINO

• STAGIONATO • DECISO •

AFFUMICATO NATURALMENTE
100% LATTE DI PECORA SARDO





SardaClassics

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 •

A fresh table sheep's milk cheese with a canestrated rind, with a tender and sweet paste tending to straw-coloured with a slight eye formation that characterises its typical aroma and taste that recalls the scents of the pastures caressed by the sun of Sardinia.

RECOMMENDED COMBINATIONS AND USES

-  Rosé with a mild flavour, similar to lambrusco.
-  Apricot and orange jam.
-  Perfect in diced mixed salads, mixed with fresh broad beans, fennel and lettuce.

GRAZIOLA

• MILD PECORINO SARDO DOP •

A pecorino cheese of excellence from Sardaformaggi production, made exclusively from whole sheep's milk, it is protected by the Sardinian Pecorino Sardo DOP trademark in the Dolce type. Its sweet and delicate flavour, very pleasant, releases aromatic hints of herbs on the palate Sardinian mountain pastures and fresh milk from sheep.

RECOMMENDED COMBINATIONS AND USES

-  Slightly aromatic and fruity white.
-  Cherry jam.
-  Ideal melted on toasted bread or to cream risottos.





MORO DI SARDEGNA

• MATURE • MILD •

It is among the most popular Sardaformaggi's pecorino for its exquisite goodness.

The paste is white or slightly straw-coloured flaky fracture, the flavor is intense with all the scent of the Sardinian pasture and an unmistakable and inimitable aroma.

RECOMMENDED COMBINATIONS AND USES

-  Red of medium structure, fresh acidity, slightly tannic.
-  Spicy pear mostarda.
-  Excellent diced for aperitifs, alternated with pieces of fruit mostarda on skewers.

GALLURADORO

• MATURE PECORINO SARDO DOP •

This is the 'Maturo' version of Pecorino Sar- do PDO, an expression of typical Sardinian tradition. With a compact paste and a slightly straw-yellow colour, it has a pleasantly intense flavour, and contains the unique characteristics of milk from the mountain pastures of north-e- astern Sardinia.

RECOMMENDED COMBINATIONS AND USES

-  Structured red, fresh acidity, rightly tannic, with intense aromas of ripe fruit.
-  Chestnut honey.
-  Ideal plain in platters, accompanied by raw vegetables such as green tomatoes and peppers.



NURAGHE D'ORO

• MATURE • SHARP •

A cheese with very ancient origins, produced from the raw milk of native breed sheep, smoked with local shrubs, with a spicy and unique taste.

Its unmistakable and inimitable aroma, thanks also to the natural smoking with local shrubs, makes it the protagonist of several awards.

RECOMMENDED COMBINATIONS AND USES

-  Mature and dry red, with adequate flavour, acidity and good structure.
-  Balsamic vinegar jelly.
-  Perfect grated on pasta dishes or cubed on baked crushed bread as an aperitif.





Sarda Goodness

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.





MOLARA

· FRESH · CREAMY ·

Pecorino cheese with a tender and delicate texture slightly white in colour to straw yellow. Its relatively short maturation gives a soft and delicate taste.

RECOMMENDED COMBINATIONS AND USES

-  Young, medium-bodied red wine, fresh in acidity and not very tannic, ideally Barbera di Monferrato.
-  Orange and mandarin marmalade.
-  Excellent for hors d'oeuvres with cured meats or for soufflés with caramelised pears.

MOLAROTTO

· FRESH · MILD ·

It is a characterized fresh pecorino cheese from a soft flavored pasta very sweet, to be enjoyed, its exquisiteness creaminess also present in its characteristic appearance with a black rind.

RECOMMENDED COMBINATIONS AND USES

-  Young dry white, medium-bodied, with good acidity and floral notes.
-  Red onion mustard.
-  Perfect for creating creams to add to pasta, for a quick and tasty first course.





TERRE BRUNE

• MATURE • MILD •

A white, grainy pecorino cheese with an intense flavour reminiscent of the well-balanced aromas and scents of the Sardinian land.

RECOMMENDED COMBINATIONS AND USES

-  Medium-aged red wine, full-bodied but fruity and fragrant, rightly tannic or full-bodied and intensely aromatic beer.
-  Pumpkin and ginger jam.
-  Ingredient for savoury pies and puff pastries to be used both as an appetiser and as a main course.

COSTA DORATA

• MATURE • HARMONIC •

A pecorino cheese with a compact, slightly straw-coloured, finely grained paste. Its pronounced aroma and mild but strong taste give it a distinctive flavour that makes it appreciable both at the table and in the kitchen.

RECOMMENDED COMBINATIONS AND USES

-  A full-bodied red wine, rightly tannic, fruity and ripe like Chianti Classico.
-  Spicy quince mustard.
-  The ideal condiment, combined with vegetables such as courgettes and cherry tomatoes, to stuff vegetarian stuffed peppers.



GEMMA NERA

• MATURE • INTENSE •

This is an ancient pecorino cheese, the result of the centuries-old cheesemaking tradition of Sardinian shepherds; it has a compact paste and an intense, pleasantly piquant flavour. All the goodness of the past resurfacing.

RECOMMENDED COMBINATIONS AND USES

-  Structured red, sustained by alcohol and tannins, with fruity and spicy notes, like Brunello di Montalcino or Sagrantino di Montefalco.
-  Grape mustard.
-  Perfect grated and mixed with breadcrumbs for the preparation of gratinated vegetables, such as artichokes and aubergines.







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 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.



GRAZIOLINO

Fresh SWEET

This small pecorino cheese is a fresh cheese with a white, tender texture and creamy which represents a combination perfect between consistency and softness. The ideal product to bring to the table Sardaformaggi's excellence.

RECOMMENDED COMBINATIONS AND USES

-  Young, medium-bodied dry white wine or young pale beer with a full, acidic flavour.
-  Eucalyptus honey.
-  Ideal for pecorino cheese fondue, served as a single dish with toasted bread croutons.



MURELLA

Fresh CREAMY

A fresh, table sheep's milk cheese, characterised by its soft, elastic paste, its milky white colour enhanced by the contrast with the bright red of the rind. Delicate goodness.

RECOMMENDED COMBINATIONS AND USES

-  Young, slightly fruity white, Pinot Bianco is ideal.
-  Pear and cinnamon compote.
-  Perfect for creating tasty snacks, such as grilled cheese sandwiches.



MURAVERA

fresh mature

Tender and sweet pecorino table cheese, small in size, with an inviting fresh taste, it is ideal for those who want to savor all the goodness of Sardinian sheep's milk. From its prolonged maturation, we get the Seasoned version. It has a straw yellow colored paste slightly crumbly with a flavour pleasantly tasty.

RECOMMENDED COMBINATIONS AND USES

-  Medium-bodied white, slightly acidic and soft, with persistent floral and fruity aromas.
-  Plum jam.
-  Perfect grated into julienne strips with aromatic herbs to make super-crunchy savoury crêpes.





PECORA BELLA

mature MILD

A white, fine-grained flaky pecorino cheese for those who appreciate the refinement of taste. Its age of over 60 days, gives it the intense and sharp flavour.

RECOMMENDED COMBINATIONS AND USES

-  Young red wine, fruity with notes vegetal and with good tannins.
-  Orange and chocolate marmalade.
-  Grilled into slices with the addition of chopped oil, oregano and mint.

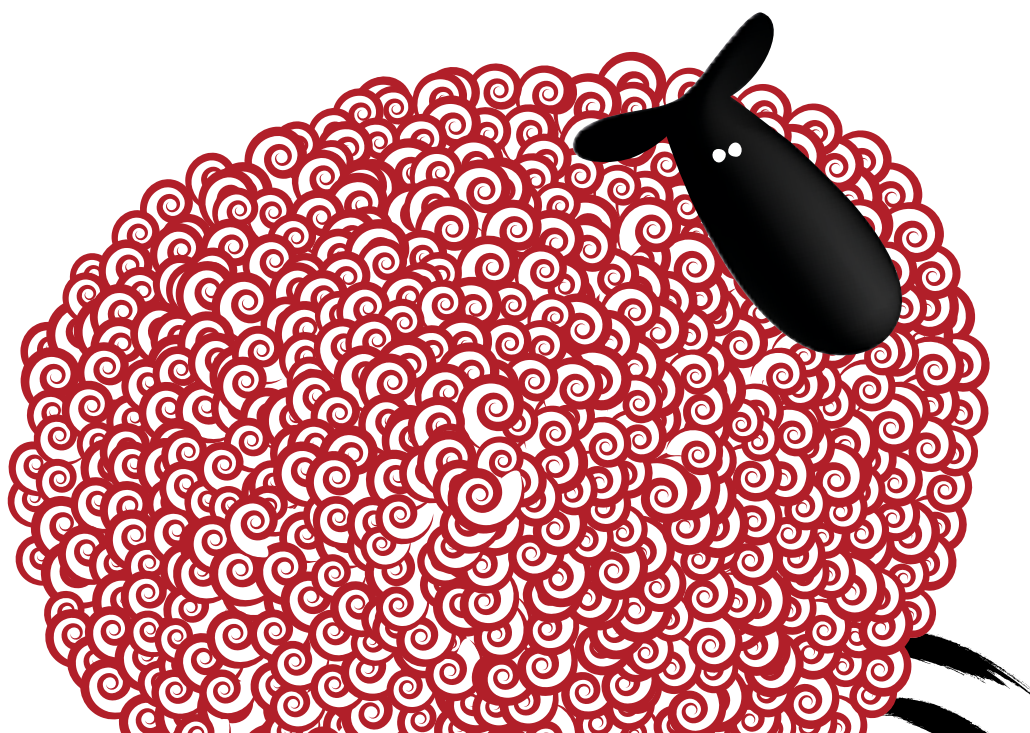
LOELLE

mature HARMONIOUS

A compact, slightly straw-coloured pecorino cheese, with a slightly piquant flavour that becomes more marked as it matures. Excellent on the table and for grating.

RECOMMENDED COMBINATIONS AND USES

-  Medium-aged red, fruity and ripe, balanced in tannins and persistent, or double-malt red beers.
-  Yellow pumpkin jam.
-  Excellent grated into the dough for pecorino cheese doughnuts, ideal as an appetiser or aperitif.





Sarda SPECIALITIES

Something special brings together 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 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.

Extraordinary meditation cheeses.





GRAN PASTORE

• ANCIENT RESERVE •

It is the result of the desire to preserve the ancient flavours of Sardinian land combined with a great passion for high quality. The variable-coloured rind contains a compact paste. The spicy and pronounced flavour is rich in herbal scents.

RECOMMENDED COMBINATIONS AND USES

-  Dry and fruity red, with good body, discrete acidity and soft tannins to balance the aromas of the cheese.
-  Vermentino onion compote.
-  Ideal as an aperitif, accompanied by dried fruit such as dried figs, nuts and pistachios.

GIGLIOLA

• INTENSE • MILD •

This is one of the high quality pecorino cheeses of the line that finds the origin of its uniqueness in the refined maturing technique. The paste is white and grainy with a crumbly texture and an intense flavour that releases fragrances of genuineness.

RECOMMENDED COMBINATIONS AND USES

-  Dry and fruity red, with good body, discrete acidity and soft tannins to balance the aromas of the cheese.
-  Vermentino onion compote.
-  Ideal as an aperitif, accompanied by dried fruit such as dried figs, nuts and pistachios.



GRAZIOLINO D'ORO AL TARTUFO

• FRESH • TRUFFLE FLAVOURED •

This is a small-sized fresh pecorino cheese with a white, tender and creamy texture, whose sweet and aromatic flavour blends in refined harmony with the pronounced flavour of truffles.

RECOMMENDED COMBINATIONS AND USES

-  Young, full-bodied red, fruity with vegetal notes.
-  Acacia honey with truffle.
-  Ideal for whipping up truffle risottos, enriched with fresh truffle petals.





GROTTINO

• MATURE MILD •

This is one of Sardaformaggi's most distinctive pecorino cheeses.

The result is a precious pecorino, with a spicy, pronounced and fragrant flavour.

RECOMMENDED COMBINATIONS AND USES

-  Full-bodied dry white, with intense and persistent fruity and spicy tones.
-  Apple jam and pink pepper.
-  Excellent in flakes on grilled red meat or sliced on toasted bread, accompanied by figs and bacon.

IMPERATORE

• GOLD SELECTION •

Imposing and majestic, matured for at least 120 days, it is a sheep's milk cheese with a light-coloured paste, a brown canestrato rind, piquant and aromatic.

RECOMMENDED COMBINATIONS AND USES

-  Full-bodied and aged red, rightly tannic, or Prosecco Brut full-bodied and less acidic with minor fruit notes.
-  Plum jam.
-  Excellent in flakes on white pizzas, combined with slices of mortadella and a drizzle of olive oil.





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.

Its great qualitative value makes it a true giant of Sardinia.





Bronzetto

Pecorino Romano DOP Bronzetto is the cheese that has its origins in Roman antiquity, whose uniqueness is personality is safeguarded and protected by the PDO.

It is a hard, cooked cheese with a thin rind light ivory colour, which respects the Roman tradition it can be capped in black. The paste is compact, crumbly and slightly glaring with a savory and decisive flavour table version and stronger and more intense in cheese grater.

The aroma of Pecorino Romano Sardaformaggi is rendered unmistakable from the attention paid to the ancient gesture of “dry” salting.

“Bronzetto” is the mark of excellence of the Pecorino Romano PDO line, the ultimate selection of the finest wheels.



Certificato da Organismo di Controllo autorizzato dal Ministero competente



GOCEANO

Pecorino Romano DOP Goceano is the pecorino cheese that has its origins in Roman antiquity, whose uniqueness and personality is guarded and protected by the PDO. It is a hard, cooked cheese with a thin rind of light ivory colour, which respects of the Roman tradition can be capped in black.

The paste is compact, crumbly and slightly chewy with a savory and slightly strong flavor in the table version and stronger and intense in grating cheese. The aroma of Pecorino Romano Sardaformaggi is made unmistakable by the attention paid to the ancient gesture of “dry” salting.

RECOMMENDED COMBINATIONS AND USES

-  Full-bodied red, with intense aromas of fruit jam and spices, such as Chianti Rufina or Cabernet Sauvignon.
-  Green tomato and ginger jam.
-  Perfect in chips as a tasty snack for appetisers and aperitifs, or for the classic Roman first course of spaghetti cacio e pepe.

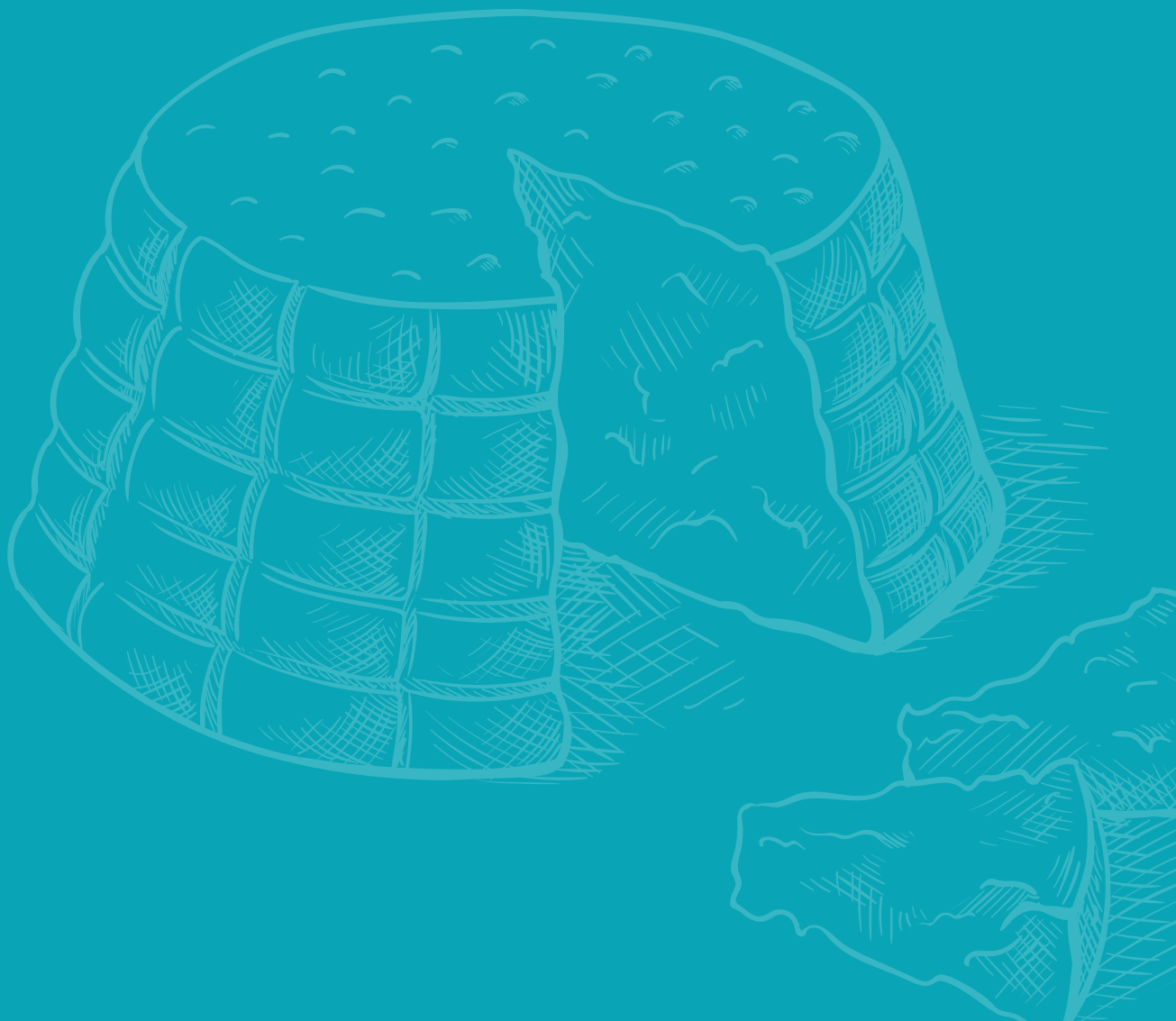


Sarda Ricotte

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 its lightness, it is a secret ingredient capable of enhancing to perfection any recipe.





NUVOLA BIANCA

• FRESH • DELICATE •

Creamy ricotta, with a sweet and delicate taste, to be discovered both at the table and in the kitchen in the preparation of light and tasty dishes.

RECOMMENDED COMBINATIONS AND USES

-  Young, dry white, with a bouquet rich in intense herbal aromas and very fresh acidity.
-  Strawberry tree honey.
-  Perfect in the preparation of desserts, such as ricotta and chocolate tart, or spoon desserts such as ricotta mousse with fresh fruit.

DELIZIA DI SARDEGNA

• SOFT • CREAMY •

It is a ricotta made from sheep's milk whey velvety that is characterized by its creaminess and softness, a real "delight" to be consumed very fresh.

RECOMMENDED COMBINATIONS AND USES

-  Soft, medium-bodied white.
-  Lavender honey.
-  The ideal ingredient for savoury pies, the traditional Neapolitan pastiera, or in filled pastries.



MONTELLA FRESCA

• TASTY • LIGHTLY SALTY •

Sheep's milk whey ricotta, with a typical truncated cone shape, is a moderately salted fresh ricotta. It is particularly appreciated as an accompaniment to cured meats and is excellent in the kitchen for seasoning original and fresh dishes.

RECOMMENDED COMBINATIONS AND USES

-  Aromatic young white, soft and slightly perfumed.
-  Wildflower honey.
-  Ideal as an ingredient in first courses such as pasta with ricotta cheese, lemon zest, pepper and fresh basil, or in savoury pies such as torta Pasqualina, typical of the Easter menu.



MONTELLA STAGIONATA

• SEASONED • TASTY •



Ricotta made from sheep's milk whey, with a typical truncated cone shape, it has a compact and slightly crumbly consistency, made fragrant and tasty by the long maturing process.

It's a particularly good product versatile thanks to the two versions: seasoned and with chilli pepper.

RECOMMENDED COMBINATIONS AND USES

-  Mature white, low acidity, full-bodied but soft, fruity and with a long persistent taste.
-  Orange blossom honey.
-  Excellent grated in pasta dishes, such as pasta alla Norma, a classic of traditional Sicilian cuisine.

RUSTICHELLA

• TASTY • FRAGRANT •

Ricotta made from sheep's milk whey, with a typical rounded shape, matured for at least two months, it has a tasty and fragrant flavour that makes it particularly suitable for cooking.

RECOMMENDED COMBINATIONS AND USES

-  Dry white, young, fresh but with an alcoholic body, fruity with a round and persistent taste.
-  Bergamot honey.
-  Excellent grated for grating pasta dishes, such as orecchiette with tomato and ricotta cheese.



FUSCELLA

• DELICATE • TASTY •

Ricotta made from sheep's milk whey, molded in cylindrical molds and then pressed, salted and seasoned for at least two months to have a perfect balance between lightness and flavour.

RECOMMENDED COMBINATIONS AND USES

-  Medium-bodied red wine with intense aromas like Sicilia Nero d'Avola.
-  Mandarin honey.
-  Diced in Mediterranean salads with olives and avocado or as an appetizer accompanied by tomatoes dried and Taggiasca olives.



WHERE WE ARE

Sardaformaggi's Tuscan branch is one of the Company's core locations: this is where we stock, package and deliver to Italy and all over the world.



Sardaformaggi was founded in Buddusò in 1963: a long tradition of cheese-making, passion and competence, handed down from generation to generation.

The over 20 million liters of sheep milk we process each year wholly derive from free-range grazing of our affiliate herds: this is one of the reasons why our products are an absolute guarantee of quality and excellence.

CERTIFICATIONS



2007-2008
BRC – IFS Certified



1998
Quality Management
Systems UNI-EN ISO
9001



2002
Organic
Certification



2004
Environmental Impact
UNI – EN ISO 14001



2006
Food Safety and Traceability
UNI – EN ISO 22005



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