

Cheeses of Sardinia







*‘... and he tied on to the saddle the grey
woollen saddlebag with the wooden moulds with
fresh cheese covered with asphodel leaves,
the ricotta and the container for the milk ...’*

G. Deledda

(from “The old servant”)

THE ISLAND OF CHEESES

...Sardinia makes fine cheeses in various zones, and they could be excellent as a whole, as this island is particularly rich in aromatic grazing land...

During the Bronze Age and the Nuraghic era, around 1500 BC, Sardinian village dwellers raised sheep, goats and cattle. They created, and handed down, images of their pastoral world in small bronze statues, which can be seen today, preserved in several museums on the island.

Shortly after the end of the first Punic War, Sardinia, occupied by the Roman Legions, supplied the Empire with grain, *while the very tasty cheese and butter, skilfully produced by Sardinian shepherds graced the tables of Republican senators and consuls.*

During the Middle Ages, the island, divided into four Realms or *Giudicati*, produced and exported *Torres* or *Sardesco* cheeses, as well as *Cagliari*, white *Arborea* and *Gallura* ones, through Pisan merchants. The demand for such valuable Sardinian products caused a levy of three and a half *soldi per cantharus* more than that imposed on *Paramensis* or Parma cheeses.

The levy imposed on cheese, wool and leather exports allowed the *Reale Amministrazione delle Torri* (Royal Administration of the Towers) (1581), set up under Catalan and Aragon dominion, to protect the coast, and to promote cheese-making activities.

At the beginning of the 18th century, the *Regno di Sardegna* (Realm of Sardinia) under the Savoy dynasty, maintained its important role in the raising of cattle and in the production of dairy products. In fact, these island activities allowed the royal coffers to reap as much as 132,000 lire from exporters of *pickled cheeses* to Naples, Leghorn and Marseilles; *delicate cheeses* for Genoa and Nice, and *smoked*

cheeses for Corsica and the Ligurian Riviera, from Sardinian ports. The *Regie Gabelle* (Taxation body) of the Realm also imposed levies on other types of cheese, such as *fino* cheese and *intiero* cheese. In Turin, in 1776, the 18th century reformer and writer on Sardinian affairs,



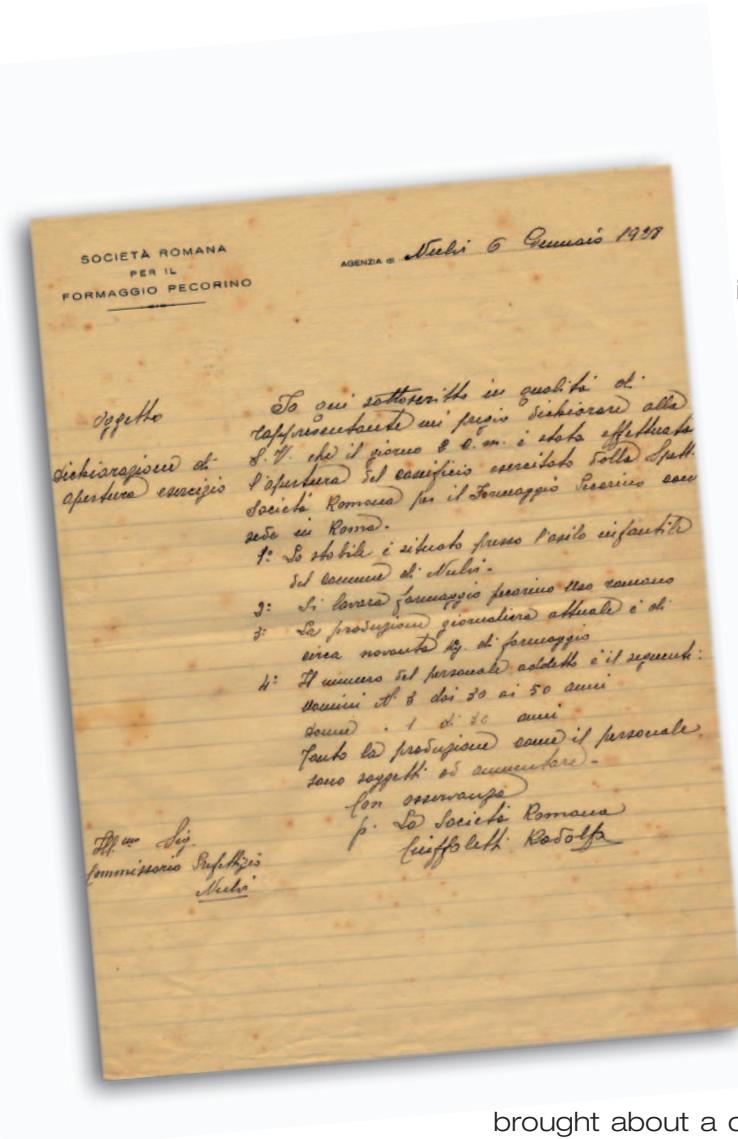
Francesco Gemelli, proposed a renewal of Sardinian agriculture. He underlined the economic importance of sheep and goat breeding on the island; important for the consistency and size of herds, for their territorial diffusion and for the commodities they provided. He wrote: *but now let us talk of 'cacio', produced in large quantities in Sardinia, 'pecorino' and 'caprino', insofar as cow's milk is scarce not only for local use, but also as a commercial product.*

Gemelli also praised the wholesomeness of the produce, and the suitability of the natural Sardinian environment. His enthusiasm did not, however, prevent him from pointing out, as an astute observer, some defects in the marketing of the commodities he so admired.

Sardinia makes fine cheeses in various zones, and they could be excellent as a whole, as this island has particularly good, aromatic grazing land, if only it could address certain defects, which inhibit quality.

*If the preparation of 'Sardesco Cacio' were equal to its quantity, I would but praise the shepherds, who make the cheese, and exhort them to continue in their ancient ways. But it is not so... Then he goes on to list the technical shortcomings to be found in the production of those cheeses: the use of milks, which are too acid, excessive doses of rennet, imperfect draining of the ferment, too much salt and excessive dehydration during smoking. The writer implies that the only real Sardinian *cacio*, prepared in small pieces, is the *Fiore Sardo*, still produced in the traditional manner, being entirely made by the shepherds themselves. Despite his broad vision of the 're-flowering' of Sardinia, he could never have dreamt that *cacio* would become the object of*





international treaties, such as the Stresa Convention, nor that it would achieve Protected Designation of Origin (PDO) status, nor that a protection consortium bearing the name of this cheese would be set up. Gemelli's suggestions were not adopted, and his dream was not fulfilled, Sardinia did not 're-flower'.

Some significant developments did however take place, and were to have their effect upon the regional livestock sector during the final 20 years of the 19th century. The breach of the Franco-Italian treaty for the export of meat livestock to France (1888), the drop in sheep's milk production in the Latium Maremma area, following major public works, the drop in grain prices caused by imports of cheap American wheat, the conversion into grazing land of territories on the island formerly dedicated to cereal production, as well as the growth in overseas demand for *Pecorino Romano*

brought about a considerable increase in the number of sheep in Sardinia, from 850,000 in 1881, to over 2,000,000 in 1918. The processing of sheep's milk, formerly carried out in small circular buildings known as *sas pinettas* made up of a low stone wall and a conical thatched roof, was replaced by the use of small portable structures called *caselli* around 1897, operated by Latial, Tuscan and Campanian entrepreneurs, who started up *Pecorino Romano* production on the island.

This technological change was brought about by order of the Mayor of Rome (1884), which forbade the salting of sheep's cheeses, that is to say Romano cheeses, rather than by the abundance of raw materials, or by the developments mentioned in the previous paragraph. This was an important issue; the salters, on the one hand had organized the first salting plants on the outskirts of towns, near which the first cheesemaking

centres grew up, but on the other hand they resisted the new regulations. They lost their case, as was fair and logical, and *Pecorino Romano* landed decisively in Sardinia. Over a century of production and the application of research findings by Sardinian Institutes for the improvement of the product, whilst remaining faithful to tradition, have guaranteed island citizenship and have legitimised the important role of Sardinian cheesemaking.

At the end of the last century, the *R. Scuola Agraria* (Royal Agrarian School) of Sassari, directed by Dr. N. Pellegrini, in order ...to spread basic notions of the art of modern cheesemaking and to improve local cheese production so that Sardinia could acquire fame in the production of great cheeses, with great benefit to the economy, both private and public... organised itinerant conferences in the field of cheesemaking in many villages, promulgating new technologies and concepts of the art to participants, whilst at the same time recognising the already well renowned abilities in the transformation of milk.

Developments in breeding continued, and cheesemaking enterprises proliferated, located near livestock establishments. Salting and maturation plants were generally located near towns and railways. Pietro Gobetti was particularly struck by this aspect of sheep's milk processing on the island, writing in his 1924 essay, 'The Sardinia Problem'; *It is the cheesemakers who have created the general characteristics of the island economy, and have managed to conquer the American market, bringing wealth to Sardinia. We shall see a new Sardinian psychology emerge thanks to this transformation from ancient sheep-rearing methods.* The field of sheep's milk processing was characterised during the first 30 years of the 20th century by the contemporaneous and conflicting presence of private entrepreneurs, both local and continental, and the creation of associations. The Latteria Sociale Cooperativa

... Sardinia could acquire fame in the production of great cheeses, with great benefit to the economy, both private and public...



*... the Island
of cheeses which are
to be discovered
and appreciated in
their magical
natural environment,
but which may also
be found near
your own home...*

(Social Dairy Products Cooperative) of Bortigali (NU), formed in 1907 on the initiative of Doctor Pietro Solinas, and the cooperative experience of the Ozieri group, under Doctor Paolo Pili, which contributed new technological and commercialisation elements to the sector (Federation of Social & Cooperative Dairy Product Enterprises of Sardinia, 1924-30), should be mentioned here. Meanwhile, cheesemaking techniques typical of southern Italy began to arrive in Sardinia: the *canestrati*; whilst Greek cheese makers chose the island for the production of Feta, and of Balkan Vise cheeses.

Gemelli had said ‘... cow’s milk is scarce...’, but it was this milk which was chosen for the production of the delicate *Fresa*, the *Pasta Filata* called *Casizolu*, and for *Sorrento Provolone*. More recently, the range of marketable soft cheese and rapidly matured products has increased, as a result of the activities of the *Regione Autonoma della Sardegna*, which has also favoured associations of breeders, and by the involvement of institutes of applied technology, as well as that of local universities. The production of goat’s milk cheese, penalised in the past by limited breeding which impeded the formation of specific cheesemaking methods, now has real prospects of development, thanks to improved livestock management methods, and to a more positive view of goats and their derived food products by consumers. Today, delicate goat’s cheeses are bringing about the rediscovery of an ancient pastoral tradition, whilst modern technology has bestowed a well-defined nomenclature and identity upon them.

The concession in 1996 of PDO status to our three sheep’s milk cheeses, *Pecorino Romano*, *Fiore Sardo* and *Pecorino Sardo*, the first two being inserted in the list of the Stresa Convention of 1951 regarding the use of nomenclature of origin and denomination of cheeses, represents a credential of nobility and



credibility for Sardinian cheese making.

Whatever the inherent eating habits of the consumer may be, he cannot ignore our cheeses, not only sheep's milk cheeses, but also those made from cow's and goat's milk, be it for table or other uses.

Next to these cheeses, perhaps of less importance, is *Ricotta* or – to tell the truth, the *Ricotte*. A series of products can be obtained from the *ricottura* (re-heating) process. They are all different, in structure, texture and consistency, in taste and aroma, and can be applied to a wide variety of uses.

Sardinian cheesemaking has evolved over the centuries: it has accepted external suggestions, it has re-thought its own traditions, whilst respecting those handed down over generations, adapting them to the requirements of an increasingly refined buying public. What has not changed in Sardinia is the natural environment, from which the raw materials, milk in particular, come. From raw materials to finished products, as natural and as genuine as ever. A clean sea, green, blue and turquoise; beaches of fine red or brilliant white sand; caves with delicate traceries of flowing water; wind-crafted rocks; the perfume of lentisk trees, strawberry bushes and the presence of the 'nuraghi', the characteristic conical dwellings of the island, which tell of times long past. This is what our island has to offer. The Island of Cheeses which are to be discovered and appreciated in their magical natural environment, but which may also be found near your own home.





PECORINO ROMANO

Protected Designation of Origin (PDO) cheese.

The end of the 19th century witnessed the arrival on the island of the cheese which was to become the mainstay of the Sardinian dairy industry. One of the first Italian cheeses to win international and national awards and recognition. Indeed, it is listed in the Convention of Stresa of 1951 addressing the denominations of various cheeses and has held the title *Denominazione d'Origine* since 1955, and the title PDO (Protected Designation of Origin) throughout Europe since 1996; finally, in June 1997, the United States Patents & Trademark authority issued it the trademark "Roman cheese made from sheep's milk". Whole sheep's milk, derived from herds in their own grazing zones: Sardinia, Latium and Province of Grosseto, a combination repeated daily following an age-old tradition. Sheep's rennet in the form of paste, skill and knowledge of local operators and painstaking respect for the various production phases are the characteristic and unique ingredients of this cheese.

The cheese, cylindrical in form, with flat sides, weighs between 20-25 kilos. The rind is thin, ivory or straw-coloured, often domed, the cheese itself being similarly coloured, hard, compacted or slightly holed. When matured for a minimum of eight months, the slightly sharp taste of the table variety, which requires at least five months maturing, becomes intensely sharp, and pleasantly characteristic in the grating variety, which is seasoned for a minimum of eight months.

All types of cheese are validated at their point of origin, and must bear on their rind elements which the *Consorzio per la Tutela del Formaggio Pecorino Romano* (Consortium for the Protection of Pecorino Romano Cheese), set up in 1979, have laid down: the name *Pecorino Romano* in writing, the logo in the form of a rhombus with rounded edges framing the stylised head of a sheep, with *Pecorino Romano* written below, the province of origin, cheese maker's code, the year and month of production, and finally the details of PDO recognition.

CONSORZIO PER LA TUTELA DEL FORMAGGIO PECORINO ROMANO
Corso Umberto I^o, 226 - 08015 Macomer (NU) - Sardegna - Italia
Tel. 0785-70537; Fax 0785-72215 - www.pecorinoromano.net



Acua a su meloni,
casu a su maccaroni.

Water for melons,
cheese with macaroni.



PECORINO SARDO

Protected Designation of Origin (PDO) cheese

A sheep's milk cheese, among the most highly-regarded in Sardinia, esteemed in the annals of Sardinian cheese making, which go back to the end of the eighteenth century.

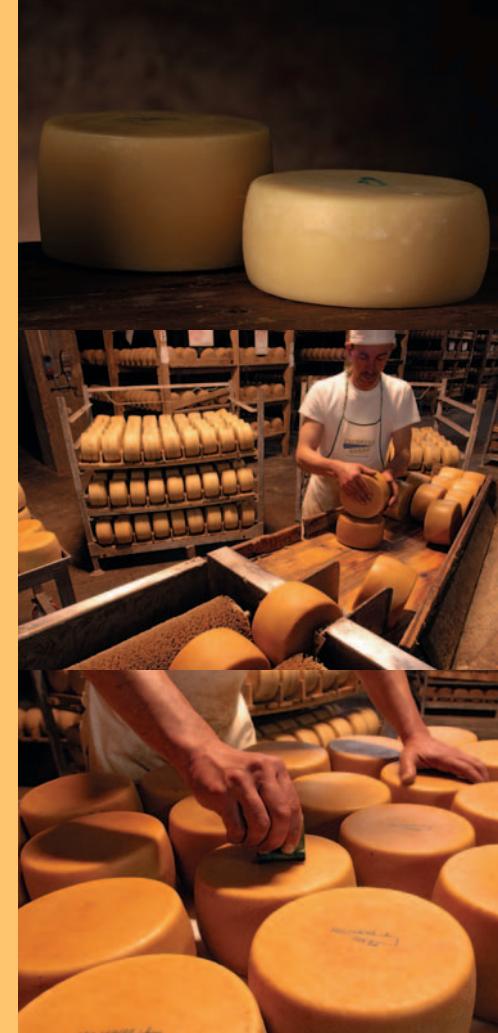
It has held the *Denominazione d'Origine* title since 1991, this being the first great award for a typical cheese particularly representative of the Sardinian scene, and PDO at European level since 1996. The two categories of the cheese, *Dolce* and *Maturo*, are exclusively produced in Sardinia. Whole sheep's milk, with lactic ferments added in the zone of origin, coagulated with calf's rennet, produces a cheese which, after *semitottura* (half-cooking) is placed in cylindrical moulds. Next, the serum is carefully drained, it is salted and seasoned for a brief period, from 20-60 days, to obtain the *Pecorino Sardo Dolce* variety, whilst the *Pecorino Sardo Maturo* requires more than 2 months' seasoning. The cheese, cylindrical, with flat sides, with a straight or slightly curved rind, has variations depending on its method of manufacture.

Pecorino Sardo Dolce, weighing between 1-2.3 kilos, has a smooth, soft rind, straw-white in colour, becoming darker with ageing. The cheese itself is compact soft and elastic, sometimes with tiny holes. Mature examples are also denser, and more grainy. The taste is pleasantly sharp, A table cheese.

Pecorino Sardo Maturo, weighing from 1.7 to 4 kilos, has a smooth, consistent rind. The colour is light straw, becoming darker with seasoning. The cheese itself is compact, sometimes sparsely holed, white, tending towards straw-coloured in matured examples, which are also denser and grainier. The taste is pleasantly sharp, making it an excellent product both for the table and for grating.

The Product specifications of this PDO require *PS DOP* labelling together with the identity mark of the producer at the time of sale. The identification consists of a logo with the words *Pecorino Sardo DOP*, separated by a narrow blue cone, and a green or blue stamp, meaning either *Pecorino Sardo Dolce* or *Pecorino Sardo Maturo*.

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Tel. 070-372885; Fax 070-372899 - www.pecorinosardo.it



CONSORZIO DI TUTELA
PECORINO
SARDO^{DOP}

Pani e casu e binu a rasu.

Bread with cheese and glasses full of wine.



FOIRE SARDO

Protected Designation of Origin (PDO) cheese

Mentioned in the 1951 Convention of Stresa addressing the use of cheese nomenclature of origin and denomination, it was recognised as a *Denominazione Tipica* cheese in 1955 and was awarded the *Denominazione d'Origine* in 1974; in 1996 it obtained PDO rating. It is the Sardinian sheep's milk cheese which is still made using the ancient techniques mentioned in the 4th century A.D., by that erudite Latin scholar, *Palladio Rutilio Tauro Emiliiano*.

The name is derived from the use, up to recent times, of chestnut wood moulds bearing sculpted flower impressions, as well as the initials of the producer, which naturally transferred themselves to the rind of the cheese. It is a hard cheese, made exclusively from whole sheep's milk, fresh and raw, coagulated with goat's or sheep's rennet in paste form. The shape of the cheese recalls the characteristic 'mule-back' form, and derives from the special presses used.

Cheeses are marked at the point of production, and after a short period under salt water are briefly smoked, then ripened in cool storage areas in central Sardinia. Average weight is 3.5 kilos, variations being due to production methods. The rind is somewhere between yellow and dark brown in colour, the cheese itself being straw-coloured, whilst the characteristic taste becomes more pronounced with maturation. *Fiore Sardo DOP* is an excellent table cheese, when consumed young, as well as being a good grating cheese after maturation.

The label bears the words *Fiore Sardo DOP* on the external crown, and inside the PDO logo there is the stylised figure of a sheep, and the PDO recognition label.

CONSORZIO PER LA TUTELA DEL FORMAGGIO FIORE SARDO
Via Margherita, 21 - 08020 Gavoi (NU) - Sardegna - Italia
Tel. 0784-529043; Fax 0784-529310 - www.fioresardo.it



*Su casu cheret fittu,
su pane ispugnatu.*

Cheese is better hard,
bread, soft.



CANESTRATI CHEESES

Cheeses made since the start of the twentieth century from the whole milk of Sardinian-bred sheep.

The typologies, which are various in shape, weight and fragrance, are unified by the presence of a characteristic network on their rind, stamped by the reed baskets *canestri*, where the curd is deposited.

The coagulation of milk by means of sheep's or goat's rennet in paste form, the breakage of the curd into small granules, and the various types of *canestri*, together with the skilled addition of peppercorns and months of maturation, create an excellent table and grating cheese.

The cheeses, with straight or slightly curved rinds, weigh from 2 kilos for the *Crotonese*, 5-7 kilos for the *Foggiano*, and up to 13-14 kilos, with a diameter of up to 40 cm for *Calcagno* and *Pepato*.

The latter is notable for the presence of black pepper. The rind, normally straw-coloured, assumes a darker hue with maturation, whilst the cheese itself is hard, white or straw coloured, with small holes. Intense flavour and perfume, complete and pleasantly sharp.



*A fora est un'anzone,
intro unu leone.*

He looks like a sheep but
is lionhearted.



SOFT SHEEP'S CHEESES

Sardinian sheep's milk is also used on the island to make soft table cheeses. Calf's rennet, a coagulant carefully broken into small granules, accurate salting and a brief maturation are the main elements which characterise these products.

The shape of the cheeses is cylindrical, with straight or slightly curved sides; the rind is of a dark straw colour, thin and smooth, whilst the cheese itself is white, soft, compact, and often has holes. It has a delicate aroma of sweet, aromatic milk. The weight ranges from 1.6-1.8 kilos.



*Chie pasto righizat,
mandighizat.*

He who raises sheep
shall never starve.



PASTA FILATA CHEESES

Traditional products

The technique used in Sardinia for the production of these cheeses, involving the choice of the ideal moment for the *Filatura* (the craft of shaping the product which is subsequently dried, then matured on wooden beams) dates back to 1200.

Various types of *pasta filata* cheeses of different weights and characteristics are obtained from cow's milk, rather than that of sheep. The most common are the pear-shaped cheeses, weighing 600-800 grams. These are the cheeses with the 'priest's hat', rather than a simple, round shape, and are the most common cow's milk cheeses on the island.

The denomination varies from zone to zone: *Casizolu*, *Tittighedda*, *Fighedda*, *Sa Buledda*, *Sa Zucchitta*. They are briefly-matured cheeses, with a smooth, thin straw-coloured rind. The cheese itself is soft, elastic and compact, with a pleasant odour of butter and milk, whilst the flavour is delicate, lactic or nicely sharp. *Mozzarella*, *Cacio cavalli* and *Provoloni* complete the typology.



Annada mala distruet s'ama.

A bad year destroys
the flock.



CASU AXEDU AND GIODDU

Traditional products

CASU AXEDU. A goat's or sheep's milk cheese made in various parts of the island, where it goes under various names: *Frue, Frughe, Fruge, Frua, Casu Ageru, Casu e Fitta, Pretta, Latte Kadzadu, Latti Kallau, Latte Biskidu, Latte Viskidu, Merka*.

The curd, formed chiefly by the natural culture of lactic ferments, is cut up into large pieces, left to acidify for a whole day and is ready for immediate consumption. Otherwise, it may be drained, dry-salted and preserved in salt inside terracotta containers for several months. The fresh cheese has no rind, and is in the form of small porcelain white cubes. The cheese is soft, and compact, with a pleasantly sharp lactic odour. The ripen variety, often used in preparing *minestra* (soup), is denser, with a saltier, sharper flavour.

GIODDU. Made with fermented sheep's or goat's milk, alcohol-acidic, it is also known on the island as: *Miciuratu, Mezzoraddu, Junchetta, Latte Ischidu*.

A natural mother culture, known as 'sa madrighe', is added to the milk. In 1840, Vittorio Angius described the preparation carried out by the shepherds as follows: *they take some bread, slice it and put it into the warm, cooked milk, and leave it until it acidifies, and then they strain it and add it to other previously-cooked milks. In the absence of bread, wheat may be used.* A porcelain white curd forms after some hours, ready to be consumed. The consistency is creamy and dense, delicately milk-scented, whilst the taste is pleasantly sharp and fresh.



Anzone rassu
brincat in mandra.

The fat sheep
jumps the fence.



FRESA AND DOLCE SARDO ARBOREA

Traditional products

FRESA. Soft cow's milk table cheese, mentioned by Prof. G. Fassetti, one of the first researchers into Italian cheesemaking, in 1908. It is chiefly produced in west-central territories of the island: Marghine, Planargia and Montiferru. The name comes from the Latin *fresus*, which refers to the round, flattened shape of the cheese. It is also known locally as *fresa 'e attunzu*, which refers to autumn, the season of its production.

In preparation, the grains of the curd, raw and small, are put into cylindrical presses, bound in cotton, lightly pressed, then salted and exposed to the sun for some hours. The rind then assumes a pleasant yellow-straw colour.

Briefly matured, weighing between 1.5 and 3 kilos, with a soft rind, the cheese itself being white or straw-coloured, compact, soft, with holes, and pleasantly smelling of butter and milk.

DOLCE SARDO ARBOREA. A soft cow's milk table cheese, made in Arborea, a small town in west-central Sardinia, in the Province of Oristano. This briefly-matured cheese is obtained through the use of calf rennet, requiring a delicate breakage of the coagulant into small pieces, which are shaped in the mould, drained, salted and briefly matured. The product is cylindrical in shape, with straight sides, weighing around 1.3 kilos. The thin rind is ivory white, whilst the cheese itself is white and soft, often with holes, and has a pleasant aroma of butter and milk, and a delicate sweet buttery taste.



*Cunforme a sa pastura
sa rassura.*

Fatness derives from the land.



BONASSAI AND SEMICOTTO CAPRINO

Traditional products

BONASSAI. A soft cheese obtained from the milk of Sardinian sheep, made all over the island. The *Istituto Zootechnico e Caseario per la Sardegna* (Sardinia Zootechnical Dairy Institute), in Bonassai (Province of Sassari), provided the name for this product, as a result of its work in refining the technology behind its production, in the 1960's. Calf's rennet and lactic bacteria are employed, the coagulant is broken up into small pieces, and shaped in perforated moulds, square or rectangular in shape, followed by draining, light salting and a brief period of maturation.

The product is rhombic in shape, and weighs between 1.6 and 1.8 kilos; the rind is thin, dry and a little wrinkled, white or straw coloured. The cheese itself is white, compact, soft and spongy, the taste and smell being lactic and sharp. A table cheese.

SEMICOTTO CAPRINO. Goat raising in Sardinia, which as long ago as the 18th century numbered over 200,000 animals, produces a type of milk which is processed to obtain a 'half-cooked cheese, coagulated with liquid calf's rennet, or sometimes sheep or goat rennet in the form of a paste. The cheeses, weighing around 2.5-3 kilos, are round with straight or slightly curved sides, with a smooth straw-coloured rind, tending towards brown after maturation. The cheese itself is white or delicately straw-coloured, compact or at times with eyes. The aroma is characteristic and accompanies a sweet, aromatic taste, in the young product, while stronger, sharper notes emerge after maturation, which normally lasts for more than 60 days, but may last for as long as 16-18 months. A suitable cheese both for grating and table use.



Sas crabas andant
da -i punta in punta,
e-i sos cascos
da-i bucca in bucca.

Goats go from
rock to rock,
yawns from
mouth to mouth.



RICOTTA

Traditional products



Yeasty flakes of *ricotta*, obtained from cooking the residue of cheesemaking serum, for years represented the 'poor' product of sheep raising; the food which, with a piece of *carasau* bread, was nourishment for shepherds and farm workers, away from home for months on end, tending their flocks in the countryside. There exist several types of *ricotta* on the island, mainly linked to ovine dairy typology, for table or grating, or for the preparation of various dishes or puddings.

Ricotta gentile, truncated cone in shape, and weighing around 1.5 to 1.8 kilos, has a fine white structure, and is soft, with a delicate taste. It is for table use, usually shortly after production.

Various other types of *ricotta*, rightly known as *stagionate* (ripened), are of cylindrical, flat or conical shape, rather than round. Such products, denser and sharper to the taste, are smoked and salted. The smoking of the famed *mustia* (smoked *ricotta*), allows it to be preserved for months, as well as rendering it suitable for use as a grating cheese, in addition to its suitability for table use.

Arrescottu, arrescottu,
arrescottu saliu.
*Su soli est chi l'at cotu
a su picioccu miu.*

Ricotta,
salty ricotta.
The sun has burned
away my beloved.



OTHER PRODUCTS

Between history and novelty

The history of cheese-making on the island has witnessed exports in the 'Giudicale', 'Aragonese' and 'Savoy' eras, itinerant conferences at the end of the 19th century, the first continental entrepreneurs and the start of *Pecorino Romano* and Greek cheese production, as well as the organisation of groups of shepherds, the birth of local enterprise and the development of cooperative organisations.

This succession of events has left, preserved and in some cases improved the technology of Sardinian Master cheese-makers, allowing survival of ancient methods and specialities, such as *Pecorino di Osilo*, *Nule* and the *Griviera di Ozieri*, whilst new products have emerged, involving skilled production techniques, such as marbled rather than typically rough and grey rinded sheep's and goat's milk cheese, made with age-old attention and respect for authenticity and freshness.



*In su casu pastore,
messaju in su laore.*

To the shepherd, cheese,
to the peasant, grain.

LAORE Sardegna
Department for the multifunctionality
of agricultural enterprises,
rural development & agrifood chain

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Cheeses of Sardinia

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mozzarellalancella@tiscali.it
Prodotti lattiero caseari:
vaccini, caprini, bufalini
Formaggi D.O.P.: Pecorino romano

CASEIFICIO ARTIGIANO S. BARBARA S.R.L.

Z.I. Is Arenas
09040 Donori (CA)
Tel. +39 070/9817177
Fax +39 070/9817014
caseifciosbarbara@tiscali.it
Prodotti lattiero caseari:
ovini, vaccini, caprini

CASEIFICIO ERNESTO FRAU & FIGLII S.N.C.

Loc. Terre'e Forru
09047 Selargius (CA)
Tel. +39 070/850664
Fax +39 070/8477114
Prodotti lattiero caseari: ovini, caprini

CASEIFICIO F.LLI CODONESU

Loc. Camisa
09040 Castiadas (CA)
Tel. +39 329/4472380
caseifciocodonesu@tiscali.it
Prodotti lattiero caseari: ovini

CASEIFICIO RENATO CORVETTO

Loc. Pallaresus
09049 Villasimius (CA)
Tel. +39 070/791507
Fax +39 070/790056
info@formaggicorvetto.it
www.formaggicorvetto.it
Prodotti lattiero caseari:
ovini, vaccini, caprini
Formaggi D.O.P.: Pecorino sardo

COCCO STEFANO FU FRANCESCO

Via Giacomo Puccini, 21
09048 Sinnai (CA)
Tel. +39 340/6639277
Fax +39 070/7600166
Prodotti lattiero caseari: ovini, caprini

FERRUCCIO PODDA S.P.A.

INDUSTRIA LATTIERO CASEARIA
Ex S.S.131 Km. 7,750
09028 Sestu (CA)
Tel. +39 070/22058
Fax +39 070/22513
podda@cheese.it
www.ferrucciopodda.it
Prodotti lattiero caseari:
ovini, vaccini, caprini, bufalini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo

FORMAGGI PICCIAU DI SALVATORE PICCIAU

Via Roma, 7
09010 Villaspeciosa (CA)
Tel. e fax +39 070/9639106
picciauformaggi@tiscali.it
www.picciauformaggi.it
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.: Pecorino sardo

FORMAGGIO PECORINO BAU PARDIS DI FRONGIA MARIA

Via Cagliari, 48
09040 Silius (CA)
Tel. +39 070/959165
Prodotti lattiero caseari: ovini

INDUSTRIA CASEARIA AGROALIMENTARE SERRA S.R.L.

Z.I. Loc. Bau Sueddi
09040 Ortacesus (CA)
Tel. +39 070/9819016-9819028
Fax +39 070/9819191
agroalimentareserra@tiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo

INDUSTRIA CASEARIA ANTONIO GARAU

Via Cagliari, 177
09042 Mandas (CA)
Tel. e fax +39 070/984167
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.: Pecorino romano

INDUSTRIA CASEARIA

CANCEDDA IGNAZIO
Via Umberto I, 21
09040 San Basilio (CA)
Tel. +39 070/9805516-9905516
Fax +39 070/9805321
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

ISA S.R.L. INDUSTRIA SARDA ALIMENTARE

S. P. n°8 Km. 7,700
09028 Sestu (CA)
Tel. +39 070/22104 - 22031
Fax +39 070/22031
lequattromore@tiscali.it
Prodotti lattiero caseari: ovini, vaccini

MATTANA FRANCESCO

Via Benedetto Croce, 29
09048 Sinnai (CA)
Tel. e fax +39 070/766788
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino sardo

OPROC SARDEGNA SOC. COOP.

Via Sassari, 3
09100 Cagliari (CA)
Tel. +39 070/67957211
Fax +39 070/6402604
rita.cocco@coldiretti.it
Organizzazione di Produttori (D.Lgs. n. 102-27/05/05)

SARDA LATTICINI S.R.L.

Circonvallazione S.S. 131 Km. 2,000
09100 Cagliari (CA)
Tel. +39 070/543230
Fax +39 070/531654
sarda.latticini@tiscali.it
Prodotti lattiero caseari:
ovini, vaccini, caprini

SIDOR S.R.L.

P.I.P Is naís
09040 Silius (CA)
Tel. +39 335/7153226 - 335/7153228
bonifico.murtas@tiscali.it
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.: Pecorino sardo

SOC. F.LLI FRAU SOCIETÀ AGRICOLA

Loc. Monti Accas
09010 Siliqua (CA)
Tel. e fax +39 0781/73397
carlofrau@email.it
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.: Fiore sardo

UNIONE PASTORI SOC. COOP. A.R.L.

Z.I. Loc. Taccu
08035 Nurri (CA)
Tel. +39 0782/849060
Fax +39 0782/849513
unionepastori@tiscali.it
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo

VALDES VINCENZO

Via Torino, 18
09030 Villasor (CA)
Tel. +39 070/9648176 - 9648599
Fax +39 070/9648176
Prodotti lattiero caseari: ovini

ZUNCEDDU CASEIFICIO

Viale Europa, 43
09045 Quartu S.Elena (CA)
Tel. e fax +39 070/812231
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino sardo



Cheeses of Sardinia

Producers from the province
of Carbonia-Iglesias (CI)



ALLEVATORI SULCITANI

SOC. COOP. A.R.L.

Loc. Sirai, 14
09013 Carbonia (CI)
Tel. +39 0781/698294
Fax +39 0781/698356
allevatoriulsulitani@tiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo

CADONI FORMAGGI DI CADONI GIOVANNI SANTO

Loc. Barega
09013 Carbonia (CI)
Tel. +39 348/0883951 - 340/2625821
- 347/0784328
Prodotti lattiero caseari: ovini

COOPERATIVA ALLEVATORI TALLAROGA SOC. COOP. A.R.L.

Loc. Tallaroga
09010 Villamassargia (CI)
Tel. e fax +39 0781/21314
info@sardhusformaggi.it
www.sardhusformaggi.it
Prodotti lattiero caseari: ovini, caprini

LATTERIA SOCIALE SANTADI

SOC. COOP. A.R.L.

Via Su Pranu, 10
09010 Santadi (CI)
Tel. +39 0781/950009
Fax. +39 0781/950286
latteria.santadiformaggi.com
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo

SOC. MONTE GIOIOSA DISTRIBUZIONE S.R.L.

Loc. Monte Gioiosa - S.P. n°2 Km. 36,000
09010 Villamassargia (CI)
Tel. +39 347/8409349
Fax +39 0781/75131
montegioiosa@tiscali.it
Prodotti lattiero caseari:
ovini, vaccini, caprini

TRE EMME PICCOLA SOC. COOP. A.R.L.

Via Is Sollais, 5
09010 Santadi (CI)
Tel. +39 333/2516803
Prodotti lattiero caseari: caprini

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REGIONE AUTONOMA DELLA SARDEGNA

Laore Sardegna
www.sardegnaagricoltura.it



Cheeses of Sardinia

Producers from the province
of the Medio Campidano (VS)



ANTICA FATTORIA DEL CONTE S.R.L.

Z.I. Strada C2 bis
09039 Villacidro (VS)
Tel. +39 070/9343012
Fax +39 070/9313646
massimocabiddu@fiscali.it
www.villacidroimpresa.com
Prodotti lattiero caseari:
ovini, vaccini, caprini

ANTICO CASALE S.R.L.

S.S. 131 Km. 41,000 Z.I. Villasanta
09025 Sanluri (VS)
Tel. +39 070/9301338 - 9370648
Fax. +39 070/9370648
anticocasale@tiscali.it
www.cuozzoformaggi.it
Prodotti lattiero caseari: ovini, caprini

AQUILA VITTORIO

Via Circonvallazione, 23
09040 Furtei (VS)
Tel. +39 070/9302659
Fax. +39 070/9305156
Prodotti lattiero caseari: ovini, caprini

ASSOCIAZIONE INTERPROVINCIALE PASTORI SARDI (A.S.P.I.)

S.S.131 Loc. Villasanta
09025 Sanluri (VS)
Tel. +39 070/9351025
Fax +39 070/9350539
info@pastorisardi.it - info@lattedipepora.it
www.pastorisardi.it
Prodotti lattiero caseari: ovini, caprini
Organizzazione di Produttori (D.Lgs. n. 102-27/05/05)

AZIENDA AGRI ZOOTECNICA CASEARIA LECIS MAURA

Strada Villacidro - Samassi Km. 3,000
09030 Samassi (VS)
Tel. +39 070/9388910
az.agricola.lecis@tiscali.it
Prodotti lattiero caseari: ovini, caprini

AZIENDA AGROZOOTECNICA E CASEARIA DI ANTONIO BUSSU

Loc. Putzu Nieddu
09036 Guspini (VS)
Tel. +39 070/976509 - 380/4552522
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

CENTRAL FORMAGGI S.R.L.

S.S.131 Km. 40,250
09027 Serrenti (VS)
Tel. +39 070/9371363
Fax. +39 070/9370175
central@central.it
www.central.it
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo, Fiore sardo

FATTORIE GIRAU S.N.C.

Via Villacidro
09037 San Gavino Monreale (VS)
Tel. +39 070/9339239 - 0521/240700
Fax. +39 070/9337023 - 0521/240663
fatgirau@fattoriegirau.com
www.fattoriegirau.com
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo, Fiore sardo

MUNTONI MARIA MORENA

Loc. Santu Miali
09039 Villacidro (VS)
Tel. +39 347/8147822
Prodotti lattiero caseari: ovini

PIANU ANTONIO

Via Barone Melis, 16
09029 Tuili (VS)
Tel. +39 070/9364149 - 347/7864268
antonio.pianu@tiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

P.A.C. DI LUCA PISANO & C. S.A.S.

Via Villacidro, 38
09037 San Gavino Monreale (VS)
Tel. +39 070/9339649
Prodotti lattiero caseari: ovini

SANTA MARINA FORMAGGI S.R.L.

Zona P.I.P. Villanovaforru
09020 Villanovaforru (VS)
Tel. e fax +39 070/9331005
s.marinaformaggi@tiscali.it
www.santamarinaformaggi.it
Prodotti lattiero caseari: ovini, caprini

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REGIONE AUTONOMA DELLA SARDEGNA

Laore Sardegna

www.sardegnaagricoltura.it

Cheeses of Sardinia

Producers from the province
of Nuoro (NU)



AZIENDA AGRICOLA ANGELO CADAU

Loc. Gali
08020 Gavoi (NU)
Tel. +39 328/6512857
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA BARA DI BUSSU SALVATORE

Loc. Bara
08015 Macomer (NU)
Tel. +39 0785/71449 - 0784/51105
- 328/8278819
Fax +39 0785/71449
debbene@tiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA BOTTARU ANGELO

Loc. Madau
08023 Fonni (NU)
Tel. +39 0784/58029 - 340/2637189
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA CABONI NATALINO

Loc. Bidui
08015 Macomer (NU)
Tel. +39 0785/71572 - 328/3116741
Prodotti lattiero caseari: ovini, vaccini

AZIENDA AGRICOLA CARTA GABRIELE E F.LLI

Via Telegrafo, 46
08020 Olzai (NU)
Tel. +39 0784/55333 - 338/3651749
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA CASEIFICIO

ARTIGIANALE MONTE NIEDDU
DI FALCONI BRUNO

Via Brigata Sassari, 6
08020 Olzai (NU)
Tel. +39 0784/55076 - 347/6523390
Fax. +39 0784/55076
monte.nieddu@tiscali.it
www.montenieddu.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA CUALBU SIMONE

Loc. Sarradellus
08015 Macomer (NU)
Tel. +39 349/1399267
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA DELOGU GIANFRANCO

Loc. S'ispatula
08021 Bitti (NU)
Tel. +39 0784/414304 - 346/2334625
postmaster@consorzioshardana.com
www.consorzioshardana.com
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA DI GESUINO SORO

Loc. Mareddu
08020 Ollolai (NU)
Tel. +39 0784/51250 - 333/9175850
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA DIEGO ORUNESU

Loc. Lugunneri
08021 Bitti (NU)
Tel. +39 0784/414061 - 348/7730681
postmaster@consorzioshardana.com
www.consorzioshardana.com
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA ENA VITO

Loc. Sa Unnanna
08021 Bitti (NU)
Tel. +39 0784/414365 - 347/9543588
postmaster@consorzioshardana.com
www.consorzioshardana.com
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA ERKILES DI CURREL GIOVANNI AGOSTINO

Via S. Anastasia, 23
08020 Olzai (NU)
Tel. +39 0784/55344 - 333/9349890
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA F.LLI RUBANU DI GIUSEPPE RUBANU & C. S.S.

Loc. Cherbos
08016 Borore (NU)
Tel. +39 348/2200894
Fax +39 0785/742060
Prodotti lattiero caseari: ovino
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA LOGIAS ANTONELLO

Loc. Figados
08015 Macomer (NU)
Tel. +39 0784/53387 - 329/4334190
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA LOGIAS MARIO E FIGLI

Loc. Spasulei
08038 Sorgono (NU)
Tel. +39 0784/54217 - 348/8568689
- 349/8239490
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA LOGIAS ROBERTO

Loc. S'isca
08038 Sorgono (NU)
Tel. +39 338/1045368
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA MANCA DIEGO

Loc. Sos Corosos
08021 Bitti (NU)
Tel. +39 0784/414236 - 348/7342298
postmaster@consorzioshardana.com
www.consorzioshardana.com
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA MARCHI ANDREA

Loc. Istelazze
08020 Gavoi (NU)
Tel. +39 0784/53681 - 329/3737053
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA MARCHI GIUSEPPE ANGELO

Loc. Mura de lardu
08010 Noragugume (NU)
Tel. +39 0784/53763 - 328/8266766
Fax. +39 0784/53763
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA MUREDDU PIETRO

Loc. Lidana
08020 Gavoi (NU)
Tel. +39 0784/53785
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA OLÈTTANA

F.LLI PODDA DI L. PODDA & C.
Loc. Olèttana
08027 Orgosolo (NU)
Tel. +39 0784/38191 - 340/4158468
luigi.podda@libero.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA PICCI GIOVANNI MARIA

Loc. Calanzanesu
08020 Lula (NU)
Tel. e fax +39 0784/416744
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA PIRA COSTANTINO

Loc. Badu Ottana
08020 Olzai (NU)
Tel. +39 0785/59215 - 338/3575100
- 340/6485196
antonello.pira@tiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA S'ISCALEDDA DI PODDA ANTONIO PASQUALE

CORSO REPUBBLICA
08027 Orgosolo (NU)
Tel. +39 0784/402504 - 348/3122433
Fax. +39 0784/401038
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA SALUSI

Loc. Salusi
08020 Olzai (NU)
Tel. +39 329/9379418
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA SEDDA EMILIO

Loc. Chilivri
08028 Orosei (NU)
Tel. +39 347/1220392
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA SEDDA MICHELE

Loc. Sa mura de su caddu
08015 Macomer (NU)
Tel. +39 328/5328278
Fax. +39 0784/53061
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA SEDDA SALVATORE

Loc. Riu Mortu
08015 Macomer (NU)
Tel. +39 0784/53321 - 328/223560
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo



Cheeses of Sardinia

Producers from the province
of Nuoro (NU)



AZIENDA AGRICOLA SEDDA SALVATORE

Loc. Solene
08015 Macomer (NU)
Tel. +39 0784/53758 - 329/5652742
Fax. +39 0784/53758
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA SOS PRANOS

Loc. Sos Pranos
08020 Olzai (NU)
Tel. +39 0784/51358
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA VACCA SILVIO

Loc. Sa Canna
08030 Teti (NU)
Tel. +39 0784/54145 - 335/5907960
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA ZOOTECNICA DI CARZEDDA LUIGI E FIGLI

Via Antonio Gramsci, 21
08021 Bitti (NU)
Tel. +39 0784/415773 - 348/5627803
Fax +39 0784/415773
Prodotti lattiero caseari: ovini

AZIENDA GHELETHOMA DI CARZEDDA MICHELE

Loc. Ghelethoma
08021 Bitti (NU)
Tel. +39 0784/415740 - 340/6628232
Fax. +39 0784/415740
info@ghelethoma.it
www.ghelethoma.it
Prodotti lattiero caseari: ovini

AZIENDA ZOOTECNICA DI BUSSU MICHELE

Loc. Maitola
08020 Ollolai (NU)
Tel. +39 0784/51136
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA ZOOTECNICA URRU GIOVANNI

Loc. Isericoro
08030 Austis (NU)
Tel. +39 0784/67053 - 389/755216
c.urr@fiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

CASEIFICIO ARTIGIANALE DI MARONGIU ALESSANDRO

Loc. Galannovai
08020 Ovodda (NU)
Tel. +39 0784/54461 - 340/8052446
- 347/1358803
Fax +39 0784/54461
pa.mar82@fiscali.it
Prodotti lattiero caseari: ovini

CASEIFICIO ARTIGIANALE DI PRETTA PIER LUIGI

Via Giovanni Maria Bellu, 26
08038 Sorgono (NU)
Tel. +39 0784/621054 - 328/4596709
Prodotti lattiero caseari: ovini

CASEIFICIO ARTIGIANALE IANAS DI BOE PIETRINO & C. S.N.C.

Via Mannironi Z.I.
08025 Oliena (NU)
Tel. +39 0784/286042 - 329/4217905
Fax. +39 0784/286247
info@ianasformaggi.com
www.ianasformaggi.com
Prodotti lattiero caseari: ovini

CASEIFICIO SIAS DI ONIDA COSOMINA

Loc. Elias
08016 Borore (NU)
Tel. e fax +39 0785/86639
caseificio.sias@fiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

COMUNIONE EREDITARIA EREDI SEDDA GIOVANNI S.S.

Loc. Gaddugulò
08020 Gavoi (NU)
Tel. +39 0784/52083 - 348/5661922
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

CONSORZIO LATTE SOC. CONS. A R.L.

Z.I. Tossilo
08015 Macomer (NU)
Tel. +39 0785/70447
Fax +39 0785/70486
jensen.maiken@virgilio.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

COOPERATIVE FORMAGGI E SARDEGNA

Loc. Orosai
08012 Bortigali (NU)
Tel. +39 0785/70171
coopforsar@fiscali.it
Organizzazione di Produttori (D.Lgs. n. 102-27/05/05)

FORMAGGI COSSU

Loc. Erichiole
08100 Nuoro (NU)
Tel. +39 0784/37679
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

FORMAGGI TUFFU S.R.L. DI TUFFU F. EMANUELE

Z.I. Prato Sardo Lotto n.121 - Strada E
08100 Nuoro (NU)
Tel. +39 0784/294063
Prodotti lattiero caseari: ovini

F.O.I. S.R.L.

Z.I. Tossilo
08015 Macomer (NU)
Tel. +39 0785/743059
Fax +39 0785/742004
infofoi@libero.it
lorenzo.sanna@auricchio.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

IL CASEIFICIO DEL NUORESE DI SEDDA GIUSEPPE & C. S.N.C.

Z.I. Prato Sardo Lotto n. 82
08100 Nuoro (NU)
Tel. +39 0784/295065
Fax +39 0784/294076
bastiano.denti@libero.it
www.sardiniafood.it
Prodotti lattiero caseari: ovini, vaccini

IL CERCHIO S.R.L. FORMAGGI DI OSIDDA

Loc. Sauccu
08020 Osidda (NU)
Tel. e fax +39 079/712601
ilcerchiosrl@libero.it
Prodotti lattiero caseari: ovini, vaccini

LA FATTORIA DEL GENNARGENTU S.N.C.

Loc. Janna e Ferru
08024 Mamoiada (NU)
Tel. +39 0784/58017
Fax +39 0784/589463
info@fattoriegennargentu.it
www.fattoriegennargentu.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino sardo

LATTERIA SOCIALE COOPERATIVA DI NUORO S.R.L.

Z.I. Prato Sardo Lotti n.141-142-143
08100 Nuoro (NU)
Tel. +39 0784/294042 - 202002
Fax +39 0784/294052 - 202416
lsc.nu@fiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

LATTERIA SOCIALE COOPERATIVA L'ARMENTIZIA

Loc. Su Mangano
08029 Siniscola (NU)
Tel. +39 0784/878056
Fax +39 0784/874128
info@armentizia.it
www.armentizia.com
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.: Pecorino sardo

LATTERIA SOCIALE DI MEANA SARDO SOC. COOP. AGRICOLA

Via Montebello, 1
08030 Meana Sardo (NU)
Tel. e fax +39 0784/64210
latteriasociale@fiscali.it
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.: Pecorino romano

LA.CE.SA. SOC. COOP. A.R.L.

Loc. Orosai S.S. 129 Km. 95,700
08012 Bortigali (NU)
Tel. +39 0785/72051 - 72052
Fax +39 0785/72300
latterialacesa@fiscali.it
Prodotti lattiero caseari: ovini, vaccini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo
Organizzazione di Produttori (D.Lgs. n. 102-27/05/05)

MINI CASEIFICIO ARTIGIANALE DI SALVATORE FORMA

Via Lolache, 7
08020 Sarule (NU)
Tel. e fax +39 0784/76336
delizie@deliziedibarbagia.com
www.deliziedibarbagia.it
Prodotti lattiero caseari: ovini



Cheeses of Sardinia

Producers from the province
of Nuoro (NU)



SA CANNIZZA DI GINESU PATRIZIA

Via Alcide De Gasperi, 39
08020 Gavoi (NU)
Tel. +39 0784/53190 - 347/5391847
sacannizza@tiscali.it
www.sacannizza.com
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.: Fiore sardo

SALIS PASQUALE E FIGLI S.S. AGRICOLA

Loc. Ponte Oinu
08018 Sindia (NU)
Tel. +39 0785/71761 - 349/4756519
f.llisalis@tiscali.it
Prodotti lattiero caseari: ovini

SILFO S.A.S. DI PABA CLAUDIO E C.

Loc. Bonu Trau - C.so Umberto I, 246
08015 Macomer (NU)
Tel. +39 0785/72329 - 329/8631178
Fax +39 0785/70407
Prodotti lattiero caseari: ovini

SOCIETÀ COOPERATIVA DORGALI PASTORI A.R.L.

Loc. Golloi
08022 Dorgali (NU)
Tel. +39 0784/96517
Fax +39 0784/94260
dorgpastori@tiscali.it
www.dorgalipastori.it
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo

SOCIETÀ COOPERATIVA PASTORI ORUNE

Loc. San Giovanni
08020 Orune (NU)
Tel. +39 0784/276518
Prodotti lattiero caseari: ovini, caprini

SOC. AGRICOLA F.LLI PODDA

Loc. Orlai
08027 Orgosolo (NU)
Tel. +39 0784/402062 - 340/9289415
Fax +39 0784/403071
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

SOC. COOP. AGRICOLA UNIONE PASTORI DI SARULE

S. P. Sarule-Ottana Loc. Incoreo
08020 Sarule (NU)
Tel. e fax +39 0784/76296
incoroneo2@tiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo

SOC. COOP. AGRO PASTORALE LA RINASCITA

S.P. n° 25 Onifai - Irgoli
08020 Onifai (NU)
Tel. +39 0784/97564
Fax +39 0784/978121
onifailarinascita@tiscali.it
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo

SOC. COOP. AGR. RINASCITA DI OLIENA

Via Norgheri, 44
08025 Oliena (NU)
Tel. +39 0784/287366
Fax +39 0784/286156
coop.oliena@virgilio.it
Prodotti lattiero caseari:
ovini, vaccini, caprini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo



Cheeses of Sardinia

Producers from the province
of the Ogliastra (OG)



AZIENDA AGRICOLA ALBERTO SCATTU

Loc. Sa Nusca
08020 Gairo (OG)
Tel. +39 328/7552447
Fax +39 0782/763023
sanusca@tiscali.it
Prodotti lattiero caseari: caprini

AZIENDA AGRICOLA MELIS MARIA ASSUNTA

Loc. Interabbas
08049 Villagrande Strisaili (OG)
Tel. +39 0782/30076 - 349/0537479
Fax +39 0782/30076
interabbas@libero.it
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA SU STRUMPU DI CANNAS ANTONIO ONORATO

Loc. Su Strumpu
Via Attilio Deffenu, 123
08049 Villagrande Strisaili (OG)
Tel. +39 0782/32405 - 328/5356104
Prodotti lattiero caseari: ovini, caprini

CASEIFICIO CHIAI DI CHIAI LUCIANO & FIGLI S.S.

Via Giorgio Asproni, 2
08042 Barisardo (OG)
Tel. e fax +39 0782/29916
Prodotti lattiero caseari: ovini, caprini

CASEIFICIO SILVIO BOI S.R.L.

Via Nazionale, 8
08040 Cardedu (OG)
Tel. +39 0782/75802
caseificiosilvioboi@tiscali.it
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.: Pecorino sardo

COOPERATIVA LATTERIA SOCIALE S. ANTONIO SOC. A R.L.

Z.I. Loc. San Pietro
08047 Tertenia (OG)
Tel. +39 0782/93713 - 93390
Fax +39 0782/93113
caseificio.tertenia@tiscalinet.it
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.: Pecorino sardo

GENNARGENTU CAPRINI S.R.L.

Loc. Su Biviu
08049 Villagrande Strisaili (OG)
Tel. +39 0782/319034 - 349/7587396
Fax +39 0782/319034
pirasvanda@gennargentucaprini.com
www.gennargentucaprini.com
Prodotti lattiero caseari: ovini, caprini

MINICASEIFICIO ARESU AGOSTINO

Vico II Eleonora d'Arborea, 15
08040 Loceri (OG)
Tel. +39 0782/77161 - 333/8507927
Prodotti lattiero caseari: ovini

MINICASEIFICIO LOI

Viale Europa
08040 Arzana (OG)
Tel. +39 0782/37765 - 37644
Prodotti lattiero caseari: caprini

MINICASEIFICIO MURRU GIULIETTA

Via IV Novembre, 5
08040 Talana (OG)
Tel. e fax +39 0782/646660
Prodotti lattiero caseari: ovini, caprini

SOCIETÀ GRUTHAS S.R.L.

Loc. Giustizieri
08040 Urzulei (OG)
Tel. +39 348/7463786
Prodotti lattiero caseari: ovini, caprini

SOC. CONSORTILE ZONE INTERNE GALYDHÀ SOC. A R.L.

Loc. Genn'Antine
08049 Villagrande Strisali (OG)
Ufficio Marketing e Comunicazione
Tel. 06-20434404
Fax. 06-20329007
marketing@galydha.it
info@galydha.it
www.galydha.it
Prodotti lattiero caseari: caprini



Cheeses of Sardinia

Producers from the province
of Olbia-Tempio (OT)



AZIENDA AGRICOLA SPANO

FRANCESCO PAOLO

Loc. Campuiledda
07020 Telti (OT)
Tel. +39 0789/43960
Prodotti lattiero caseari: ovini

CALVIA GIOVANSANTO

Loc. Su Senabrinu
07022 Berchidda (OT)
Tel. +39 079/705160
Prodotti lattiero caseari: vaccini

CAREDDU LILIANA

Via Nazioni Unite, 9
07015 Padru (OT)
Tel. +39 0789/45743
Prodotti lattiero caseari: ovini, vaccini

CASEIFICIO PERU GIOVANNI

Via Nazionale, 68
07030 Badesi (OT)
Tel. +39 079/684043 - 347/8179820
Fax +39 079/684043
giovanni.peru@tiscali.it
www.caseificioperu.it
Prodotti lattiero caseari: ovini

CASEIFICIO SOCIALE LA BERCIDDESE

Loc. Sos Saucheddhos
07022 Berchidda (OT)
Tel. e fax +39 079/704169
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

COOPERATIVA GRUPPO PASTORI BUDONI A.R.L.

Via Nazionale, 94
08020 Budoni (OT)
Tel. e fax +39 0784/844292
maxada@tiscali.it
Prodotti lattiero caseari: ovini, caprini

FOGU CASEARIA S.R.L.

Loc. S'Utturu
07027 Oschiri (OT)
Tel. +39 079/734149
Fax +39 079/734446
fogucasearia@tiscali.it
www.fogucasearia.com
Prodotti lattiero caseari:
ovini, vaccini, caprini
Formaggi D.O.P.: Pecorino sardo

FORMAGGERIA DELLA COSTA AZIENDA AGRICOLA DI LAI GLORIA

Loc. La Silvaredda
07021 Arzachena (OT)
Tel. +39 0789/99611
Prodotti lattiero caseari: caprini

MURA MAURO

Loc. Vena Fiorita
07026 Olbia (OT)
Tel. +39 0789/66232
mauromura79@libero.it
Prodotti lattiero caseari: ovini

NUOVA CASEARIA S.R.L.

Via Umberto I, 37
07022 Berchidda (OT)
Tel. +39 079/704101
Fax + 39 079/704720
crasta.casearia@tiscali.it
Prodotti lattiero caseari: ovini, vaccini
Formaggi D.O.P.: Pecorino romano

PALA FORMAGGI S.R.L.

Via Edmondo De Amicis, 25
07026 Olbia (OT)
Tel. +39 0789/68620
Fax +39 0789/645380
palaformaggi@tiscalinet.it
www.palaformaggi.it
Prodotti lattiero caseari: ovini, vaccini

RUKI FORMAGGI S.R.L.

Via Astro Mari, 14
07026 Olbia (OT)
Tel. e fax +39 0789/66402
Prodotti lattiero caseari: ovini, vaccini

SARDA FORMAGGI S.P.A.

INDUSTRIA CASEARIA
Via Damiano Chiesa, 20
07020 Buddusò (OT)
Tel. +39 079/714081
Fax +39 079/715360
sardaformaggispa@virgilio.it
www.sardaformaggi.com
Prodotti lattiero caseari: ovini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo, Fiore sardo



REGIONE AUTONOMA DELLA SARDEGNA

Laore Sardegna

www.sardegnaagricoltura.it

Cheeses of Sardinia

Producers from the province
of Oristano (OR)



3A ASSEGNOTARI ASSOCIATI ARBOREA

Strada 14 est bis
09092 Arborea (OR)
Tel. +39 0783/804001
Fax. +39 0783/8040177
dir.vendite@lattearborea.it
www.lattearborea.it
Prodotti lattiero caseari:
ovini, vaccini, caprini
Organizzazione di Produttori (D.Lgs. n. 102-27/05/05)

AZIENDA AGRARIA S'ENALEDDU DI PODDA GIANFRANCO

Loc. S'Enaleddu
09071 Abbasanta (OR)
Tel. +39 0784/53107 - 328/8669596
Fax. +39 0784/53107
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA BORRODE GIOVANNI ANTONIO

Loc. Pradu Majore - V.le Domenico Alberto
Azuni, 121
09075 Santu Lussurgiu (OR)
Tel. e fax +39 0783/551202
giovanniborrodde@virgilio.it
Prodotti lattiero caseari: vaccini

AZIENDA AGRICOLA BUSSU GIUSEPPE

Loc. Cuccuru Sticcas
09096 Santa Giusta (OR)
Tel. +39 346/1412409 - 328/0245399
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA CADAU PAOLO

Loc. Tragada
09070 Norbello (OR)
Tel. +39 328/5815955
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA CUGUSI GIUSEPPE

Loc. Sa tanca de sa marchesa
09083 Fordongianus (OR)
Tel. +39 0784/52238
Fax. +39 0784/52243
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA PEPPINO PUDDU

Via Carlo Felice, 11
09076 Sedilo (OR)
Tel. +39 0785/59649 - 340/9640829
Fax. +39 0785/59649
pepp.puddu@fiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA PIU GIAMPAOLO

Viale Domenico Alberto Azuni, 199
09075 Santo Lussurgiu (OR)
Tel. +39 0783/551115 - 338/5697976
Fax. +39 0783/551115
giampaolopiu@alice.it
Prodotti lattiero caseari: vaccini

AZIENDA AGRICOLA PODDA FRANCESCO MARIA

Loc. Predu fumu
09075 Santo Lussurgiu (OR)
Tel. +39 328/2892453 - 349/5949884
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA PODDA GIOVANNI E FIGLI

Loc. Su surgiu
09076 Sedilo (OR)
Tel. +39 0784/53519 - 340/6850679
Fax +39 0784/53519
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA SANTA ITTORIA DI SERRA NANNY E LEONARDO S.S.

Loc. Santa Ittoria - S.P. 77 Km. 2,000
09075 Santo Lussurgiu (OR)
Tel. +39 0783/550204 - 3475552719
- 347/5552719
Fax. +39 0783/550204
Prodotti lattiero caseari: vaccini

AZIENDA AGRICOLA SEDDA ROBERTO

Loc. Monte Predu
08013 Bosa (OR)
Tel. +39 0785/34650 - 328/8082538
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA SERRA MATTIA

Via Nazionale, 214
09070 Paulilatino (OR)
Tel. +39 0785/55540 - 320/1114387
Fax. +39 0785/55540
marco.rosas@libero.it
Prodotti lattiero caseari: vaccini

AZIENDA AGRICOLA SU CRASTU E S'ABBA DI RITA PINTUS & ARDU

Loc. Su Crastu e s'abba
09075 Santo Lussurgiu (OR)
Tel. +39 0783/550824 - 347/0332647
Fax. +39 0783/550824
Prodotti lattiero caseari: vaccini

AZIENDA AGROZOOTECNICA DI MARCHI GIUSEPPE

Loc. Perdaxedu
09080 Villa Sant'Antonio (OR)
Tel. +39 340/6179023
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA BIOLOGICA F.LLI PES

Loc. Bonaera - Via Maria Ausiliatrice, 37
09076 Sedilo (OR)
Tel. e fax +39 0785/59687
pes.salvatore@tiscali.it
Prodotti lattiero caseari: ovini

AZIENDA PALA PAOLO RICCARDO

Loc. Su Lisandru
09070 Aidomaggiore (OR)
Tel. +39 360/722528
Prodotti lattiero caseari: ovini

AZIENDA ZOOTECNICA GIANDOMENICO SEDDA

Loc. Spinarba
09070 San Vero Milis (OR)
Tel. +39 0784/53438
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

CASEIFICIO CUOZZO MARCELLO

Via Cagliari, 25
09170 Oristano (OR)
Tel. +39 0783/212441
Fax. +39 0783/310435
info@caseificiocuozzo.it
www.caseificiocuozzo.it
Prodotti lattiero caseari:
ovini, vaccini, caprini

CAS. MARR. DI MURGIA C. S.R.L.

Loc. Riu Fenugu
09094 Marrubiu (OR)
Tel. +39 0783/859370
Prodotti lattiero caseari: ovini, vaccini

CONSORZIO COOP. SARDEGNA E NATURA SOC. COOP. AGRICOLA

Via Guglielmo Marconi, 10
09090 Morgongiori (OR)
Tel. +39 0783/932228
Fax. +39 0783/932226
sardegnaenatura@libero.it
Prodotti lattiero caseari: ovini, caprini

COOPERATIVA ALLEVATORI OVINI SOC. COOP. PER AZIONI

Loc. Perda Lada - Fenosu
09170 Oristano (OR)
Tel. +39 0783/301831
Fax. +39 0783/301511
caoformaggi@libero.it
caoformaggi@caoformaggi.it
www.caoformaggi.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo
Organizzazione di Produttori (D.Lgs. n. 102-27/05/05)

LATTERIA SOCIALE COOPERATIVA S.R.L.

Via Santa Croce, 53
09086 Samugheo (OR)
Tel. e fax +39 0783/64194
Prodotti lattiero caseari: ovini, caprini

LATTERIA SOCIALE PAULILATINO SOC. COOP. A.R.L.

Via Carlo Alberto, 53
09070 Paulilatino (OR)
Tel. e fax +39 0785/55569
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

LAVRA ANTONINO

Loc. Montigu
09070 Norbello (OR)
Tel. +39 0784/53630
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

MANCA MELZIADE

Loc. Paule Naghe - Corso Umberto I, 36
09074 Ghilarza (OR)
Tel. +39 340/3500929
melziade@tiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo



Cheeses of Sardinia

Producers from the province
of Oristano (OR)



MAODDI INDUSTRIA CASEARIA DI MAODDI SALVATORE & F.LLI MAODDI S.N.C.

Loc. Santa Maria
08030 Genoni (OR)
Tel. +39 0782/869423 - 819001
Fax +39 0782/869678-819128
info@maoddi.it
www.maoddi.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

MARCHI GIAMPIERO

Loc. Tuvamene
09070 Aidomaggiore (OR)
Tel. +39 0784/52267 - 328/8989910
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

MURGIA SERGIO S.N.C.

Z.I. PIP
09094 Marrubiu (OR)
Tel. e fax +39 0783/858020
Prodotti lattiero caseari:
ovini, vaccini, caprini

NUOVA SARDA INDUSTRIA CASEARIA S.R.L.

Loc. Sa Codina Strada Nato
09097 San Nicolò Arcidano (OR)
Tel. +39 070/976513 - 349/7777037
Fax +39 070/976513
nuovasardaic@tiscali.it
Prodotti lattiero caseari: ovini, caprini

PIEVI S.R.L.

C.so Umberto I, 172
09073 Cuglieri (OR)
Tel. e fax +39 0785/36147
pievisrl@tiscali.it
Prodotti lattiero caseari: ovini, caprini

SANTA VITTORIA SOCIETÀ COOPERATIVA

Loc. Nuraghe Jana
09070 Zerfaliu (OR)
Tel. +39 0783/27213 - 393/9541889
Prodotti lattiero caseari: ovini

SE.PI. FORMAGGI S.R.L.

S.S.131 Km 76,100
09094 Marrubiu (OR)
Tel. +39 0783/858333 - 858037
Fax. +39 0783/858334
sepiformaggi@tiscali.it
www.sepiformaggi.com
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo, Fiore sardo

SOC. SEMPLICE AGRICOLA F.LLI MANCA

Loc. Pranixeddu
09080 Siamanna (OR)
Tel. +39 328/28904025
Prodotti lattiero caseari: ovini

S.S. DURAS GIOVANNI

DI LINUCCIO E NELLO
Loc. Crebineddu
09085 Ruinas (OR)
Tel. +39 0783/459130 - 328/6682955
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

VACCA F.LLI DI VACCA GIANFRANCO

Loc. Ischudu
09083 Fordongianus (OR)
Tel. +39 0783/60046 - 349/4962034
328/2799427
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

10 /13



REGIONE AUTONOMA DELLA SARDEGNA

Laore Sardegna
www.sardegnaagricoltura.it



Cheeses of Sardinia

Producers from the province
of Sassari (SS)



ALLEVATORI DI MORES SOC. COOP.

Via Risorgimento, 4
07013 Mores (SS)
Tel. +39 079/706002
Fax +39 079/706186
coopmores@tiscali.it
www.coopmores.com
Prodotti lattiero caseari: ovini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo

ALTEA LUIGI E FALCHI ANGELA

Loc. Corona Ruja
07033 Osilo (SS)
Tel. +39 079/42541
Prodotti lattiero caseari: ovini

ANGLONA SAPORI IND. ALIMENTARE SARDA S.R.L.

Via Velio Spano, 5 - Loc. Pentuma
07032 Nulvi (SS)
Tel. e fax +39 079/578040
anglonasapori@tiscalinet.it
www.anglonasapori.com
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA COTTU FRANCESCO

Loc. Montizzeddu - S.P. Sassari-Argentiera, 263
07100 Sassari (SS)
Tel. +39 079/306192 - 338/1031094
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA DI MELLINO MADDALENA

Via La Maddalena, 10
07010 Nule (SS)
Tel. +39 079/798333
Prodotti lattiero caseari: ovini, vaccini

AZIENDA AGRICOLA DI CHESSA ROBERTO

Loc. Bia e Carru
07033 Osilo (SS)
Tel. +39 368/552302
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA FUNTANA CANA DI CABIGLIERA GIOVANNI

Loc. Funtana cana
07016 Pattada (SS)
Tel. +39 079/754087 - 329/2131752
Fax +39 079/754087
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA F.LLI ALTEA ANTONIO E QUIRICO S.S.

Loc. Lizzos
07033 Osilo (SS)
Tel. +39 079/42028
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA F.LLI BRUNDU

Loc. Sa sia
07010 Tula (SS)
Tel. +39 079/718001
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA GAVINO PULINAS

Loc. Truvuittu
07033 Osilo (SS)
Tel. +39 335/7058165 - 333/9411702
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA G. TURRA S.S.

Loc. Monte Luju
07033 Osilo (SS)
Tel. +39 079/42695 - 360/498282
gavinuccioturra@virgilio.it
Prodotti lattiero caseari: ovini

AZIENDA AGRICOLA MARCHI GIOVANNICO

S.P. Canaglia Scala Erre, 94
07100 Sassari (SS)
Tel. +39 079/534102 - 333/7064654
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

AZIENDA AGRICOLA PULINAS LUIGI & C. S.S.

Loc. Pittone - Via Asilo infantile, 33
07033 Osilo (SS)
Tel. +39 079/42491
Prodotti lattiero caseari: ovini

AZIENDA ZOOTECNICA MAZZETTE FRANCESCO E NINO S.S.

Loc. Tilipilches
07012 Bonorva (SS)
Tel. +39 347/0707244 - 347/0654028
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

BUTTU PASQUALINO

Loc. Sulzaga de Foras
07010 Semestene (SS)
Tel. +39 333/5603475
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

CACIOC S.R.L.

Loc. Monte Cujuaru
07012 Bonorva (SS)
Tel. e fax +39 079/866215
plmarchi40@inwind.it
Prodotti lattiero caseari: ovini, vaccini

CANU TOMASO

Loc. San Leonardo
07044 Iltiri (SS)
Tel. +39 079/440933
Prodotti lattiero caseari: ovini

CASA BIDDAU

Loc. Musellos
07044 Iltiri (SS)
Tel. +39 079/442346 - 349/6139072
Fax +39 079/442988
Prodotti lattiero caseari: ovini, caprini

CASEIFICIO 3L S.R.L.

Z.I. Muros
07030 Muros (SS)
Tel. +39 079/345614
Fax +39 079/345045
caseificio3l@tiscali.it
www.caseificio3l.com
Prodotti lattiero caseari: ovini, vaccini

CASEIFICIO ARTIGIANALE PER LA PRODUZIONE DI PASTE FILATE DI DAVIDE ZORODDU

Via XX Settembre, 18
07040 Banari (SS)
Tel. +39 079/826211 - 340/6461468
Prodotti lattiero caseari: vaccini

CASEIFICIO ARTIGIANALE PERFUGHESE DI ROSSANO & IGOR PIGA

Loc. Calvai
07034 Perfugas (SS)
Tel. +39 079/564660 - 564126 - 328/8537507
Prodotti lattiero caseari: vaccini

CASEIFICIO AZIENDALE SA MURA BIANCA DI SECCHI GIOVANNI MARIA

Str. Com.le Nulvi-Laerru
Loc. Sa Mura Bianca
07032 Nulvi (SS)
Tel. +39 079/576204
Prodotti lattiero caseari: ovini

CASEIFICIO DELLA NURRA DI MASSIMO BO

Z.I. Asi Comp. Artigiani Lotto n.8
07046 Porto Torres (SS)
Tel. +39 079/212482 - 348/0807808
Fax +39 079/212482
caseificiodellanurra@tiscali.it
www.caseificiodellanurra.com
Prodotti lattiero caseari:
ovini, vaccini, caprini

CASEIFICIO F.LLI PIGA DI PIGA GESUINO & C. S.N.C.

Loc. Su Trainu Mortu
07043 Bonnanaro (SS)
Tel. e fax +39 079/564744
fratellipiga@tiscali.it
Prodotti lattiero caseari: vaccini

CASEIFICIO F.LLI PIRA ANGELO E ANDREA

Via Sandro Pertini, 1
07018 Pozzomaggiore (SS)
Tel. +39 079/801480 - 348/4446275
Fax. +39 079/801480
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

CASEIFICIO QUATTRO MORI S.R.L.

Z.I. Predda Niedda sud - Str. 25
07100 Sassari (SS)
Tel. +39 348/4792984
cqm@tiscali.it
www.caseificioquattromori.it
Prodotti lattiero caseari: ovini, vaccini

CASEIFICIO S'ABBAYA DI SALVATORE CARRUCCIU

S.S. Nulvi - Castelsardo - Loc. Piantasi
07032 Nulvi (SS)
Tel. +39 079/576526
Fax. +39 079/578061
Prodotti lattiero caseari: ovini, vaccini

CONSORZIO AGRIEXPORT SARDEGNA SOC. COOP.

Via dei Casari, 1 - Chilivani
07010 Ozieri (SS)
Tel. +39 079/759047 - 758698
Fax. +39 079/758698
agriexport@tiscali.it
www.agriexport.net
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano



Cheeses of Sardinia

Producers from the province
of Sassari (SS)



COOPERATIVA ALLEVATORI VILLANOVESI A R.L.

Via Su Laccheddu, 51
07109 Villanova Monteleone (SS)
Tel. +39 079/960576
Fax. +39 079/960561
coopall.villanova@tiscali.it
www.coopvillanova.it
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo

COOPERATIVA SOCIALE ALLE CASCINE A R.L.

Suc. Reg. La Crucca - Strada La Baiona, 8
07100 Sassari (SS)
Tel. +39 079/3010149
Fax. +39 079/300120
crucca@rentec.net
Prodotti lattiero caseari:
ovini, vaccini, caprini

COSSU DEMETRIO INDUSTRIA CASEARIA S.A.S.

Reg. Mesu'e Jagas
07047 Thiesi (SS)
Tel. +39 079/889453
Fax. +39 079/889680
cossudemetrio@tiscali.it
Prodotti lattiero caseari:
ovini, vaccini, caprini
Formaggi D.O.P.:
Pecorino romano, Fiore sardo

CO.A.P.LA. S.R.L.

S.S. 291 Km. 0,800
07100 Sassari (SS)
Tel. +39 079/2679009
Fax. +39 079/2633534
coapla@lattearborea.it
Prodotti lattiero caseari: vaccini

DADDI GAVINO

Loc. Cadeddu
07010 Giave (SS)
Tel. 0784/52182 - 329/3133392
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

FADDA FORMAGGI S.R.L. INDUSTRIA CASEARIA

Reg. Possivila
07047 Thiesi (SS)
Tel. +39 079/885031
Fax. +39 079/885205
Prodotti lattiero caseari: ovini

FUMERA ARMANDO E FIGLI DI FUMERA SALVATORE E C. S.N.C.

Via Dante Alighieri, 2 - S.S. 166
07030 Chiaramonti (SS)
Tel. +39 079/569081
Fax. +39 079/569640
fumera@tiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

F.LLI MARCHI DI MARCHI BRUNO S.S.

Loc. Eris manzanu
07010 Esporlatu (SS)
Tel. +39 328/0951449
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Fiore sardo

F.LLI PINNA INDUSTRIA CASEARIA S.P.A.

Via F.Illi Chighine, 5
07047 Thiesi (SS)
Tel. +39 079/886009
Fax. +39 079/886724
info@pinnapa.it
www.pinnapa.it
Prodotti lattiero caseari: ovini, caprini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo, Fiore sardo

GALA SOCIETÀ COOPERATIVA

Via dei Casari, 1 - Chilivani
07010 Ozieri (SS)
Tel. +39 079/759047 - 758698
Fax. +39 079/758698
galacoop@tiscali.it
galacoop@libero.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

GRUPPO PASTORI CHIARAMONTI SOC. COOP. A R.L.

Via Marconi, 9
07030 Chiaramonti (SS)
Tel. +39 393/7316435 - 347/0322257
Prodotti lattiero caseari: ovini

G.A.M. FORMAGGI S.R.L.

S.S. 131 bis Km. 5,000
07047 Thiesi (SS)
Tel. +39 079/886005
Fax. +39 079/886325
gamform@tiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

INDUSTRIA ALI.MU SARDA S.R.L.

Z. I. Predda Niedda nord - Str. 5
07100 Sassari (SS)
Tel. +39 079/262581 - 262582
Fax. +39 079/262582
info@alimusarda.it
www.alimusarda.it
Prodotti lattiero caseari: vaccini

IN.C.A.S. S.R.L.

INDUSTRIA CASEARIA SARDA

Piazza San Sebastiano, 3
07014 Ozieri (SS)
Tel. +39 079/787693 - 787681
Fax. +39 079/786635
pericu@tiscali.it
Prodotti lattiero caseari:
ovini, vaccini, caprini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo, Fiore sardo

LAIT LATTERIA ITTIRI SOC. COOP.

Reg. Camedda
07044 Ittiri (SS)
Tel. +39 079/440509
Fax. +39 079/440568
lait.ittiri@tiscali.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

LATTERIA SOCIALE COOPERATIVA A R.L. SA COSTERA

Reg. Torra Ischizzarolu
07010 Anela (SS)
Tel. +39 079/791181
Fax. +39 079/791077
costera@tiscali.it
Prodotti lattiero caseari:
ovini, vaccini, caprini
Formaggi D.O.P.: Pecorino romano

LATTERIA SOCIALE COOPERATIVA DI BONORVA A R.L.

Via F.Illi Cairoli, 9
07012 Bonorva (SS)
Tel. +39 079/867756
Fax. +39 079/865136
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

LATTERIA SOCIALE COOPERATIVA DI POZZOMAGGIORE A R.L.

Via Frida, 29
07018 Pozzomaggiore (SS)
Tel. +39 079/801136 - 801864
Fax. +39 079/801138
nurkara@tiscali.it
www.latteriapozzomaggiore.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

LATTERIA SOCIALE COOPERATIVA LA CONCORDIA

Zona Industriale
07016 Pattada (SS)
Tel. +39 079/755367 - 754115
Fax. +39 079/755367
gianni@laconcordia.biz
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

LATTERIA SOCIALE COOPERATIVA SAN PASQUALE A R.L.

S.S. 127 Km. 1,000
07032 Nulvi (SS)
Tel. +39 079/576890
Fax. +39 079/586499
latscsp@tiscali.it
www.formaggisancpasquale.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

LATTERIA SOCIALE MEJLOGU

Soc. Coop. a r.l.
S.S. 131 bis Km. 1,000
07047 Thiesi (SS)
Tel. e fax +39 079/886098
latmej@tiscalinet.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

MANNONI F.LLI FU PAOLO DI MANNONI PAOLO S.A.S.

S.S. 131 bis Km 4,600
07047 Thiesi (SS)
Tel. +39 079/886006
Fax. +39 079/886777
mannoni@tiscali.it
www.pecorino.it
Prodotti lattiero caseari: ovini, caprini



Cheeses of Sardinia

Producers from the province
of Sassari (SS)



SA LABIA DI BELLU GIOVANNI

Piazza Vittorio Veneto, 23
07016 Pattada (SS)
Tel. +39 079/754175 - 340/9371683
Fax. +39 079/754175
sa-labia@tiscali.it
www.salabia.com
Prodotti lattiero caseari: vaccini

SARGRA S.R.L.

Reg. Possilva
07047 Thiesi (SS)
Tel. +39 079/886006 - 885027
Fax. +39 079/885027
sargra@pecorinoromano.it
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

SOCIETÀ AGRICOLA CADAU DI GIOVANNI MARIA, PULINA PETRONILLA E FIGLI

Loc. Nuraghe Mannu - S. Anticu di Bisarcio
07014 Ozieri (SS)
Tel. +39 079/758991 - 349/8552230
Prodotti lattiero caseari: ovini, vaccini
Formaggi D.O.P.: Fiore sardo

SOCIETÀ COOPERATIVA PASTORI

PERFUGHESI A.R.L.
Via Nazario Sauro, 6
07034 Perfugas (SS)
Tel. e fax +39 079/564086
perfughesi@tiscali.it
www.web.tiscalinet.it/coopastoriperfughesi
Prodotti lattiero caseari: ovini, vaccini
Formaggi D.O.P.:
Pecorino romano, Pecorino sardo

TESTONI MARIO E PASQUALINO S.S.

Loc. Calancòi
07100 Sassari (SS)
Tel. +39 338/9545964 - 335/6034755
Prodotti lattiero caseari: ovini

THIESILAT S.R.L. INDUSTRIA CASEARIA

Reg. Possilva
07047 Thiesi (SS)
Tel. +39 079/885031
Fax. +39 079/885205
thiesilat@tiscali.it
www.thiesilat.com
Prodotti lattiero caseari: ovini
Formaggi D.O.P.: Pecorino romano

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REGIONE AUTONOMA DELLA SARDEGNA

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www.sardegnaagricoltura.it

