



You will always
Find something
Tasteful.

"Il Trovatore's
house"



www.iltrovatoretipici.it

“We would like to be the inspiration for a wide promotion of a rich selection of products, real culinary jewels of the food tradition, through a proper valorisation and service.”

(Il Trovatore srl)



Headquarters in Imola (BO)

Passion drives us

The company was founded in Imola in 1970, thanks to the imagination and initiative of the family Nunziatini. A family-run business that immediately specialized in maturation and marketing of dairy products. Since its origins it has been able to blend finicking choice of raw materials with scrupulous research of high-quality final product. Over the years, particular attention has been paid to updating and technological innovation in the dairy sector.

In 1997 a new line, called Vergaio, was developed. "Vergaio" is historically the leader of the herdsmen. Its tasks ranged from the organization of shepherds to counting livestock, from the correct use of grazing meadows to careful processing of the milk into cheese.

This competence that characterizes the value of the new line: the accurate research and selection of typical flavours, able to re-propose ancient and traditional culinary delights. Time has done the rest, reserving an important space to the Vergaio line on the market and in the gastronomic experience of the territory.

"Il Trovatore" project was born at the beginning of the 2000s, with the aim of promoting the food products (not exclusively dairy) of the Italian territory. The authenticity of the ingredients and the quality of the final product make Il Trovatore the protagonist of originality and excellence of Made in Italy. A reality that has its roots in history and finds value over the time.

Only “those” who really deserve it

To be part of our Gustosa Collection, the products are selected by us according to criteria that are guaranteeing tastes that are truly able to be remembered.

The competence of those who make the products, often with craftsmanship, together with their history; the care that the producers themselves place in the selection of ingredients, the art they dispense in creating their “jewels”: we cannot accept any compromise about these values.

When we talk about true and sincere quality, terms such as craftsmanship, typicality, tradition, territory, attention to detail, scruple in the choice of ingredients, refinement (just to name a few), are not abstractions but words that have a concrete meaning for us.



Cheeses and...



Cheese is a food of millenary memory, perhaps born by chance as some legends are telling. It has accompanied mankind over the centuries: already known and appreciated at the time of the Romans, production gradually has been enriched with specialties, already from the Middle Ages, connected to the territory, born over time from the intuitions of those who have dedicated the life to create the art of the dairy knowledge.

It is surprising to see how from a simple ingredient such as milk, fundamental for human life, wisely worked, a tasty piece of art can be originated so lively and complex in its simplicity. This is cheese, a living food with a different personality each time: for this reason, so full of charm.



Cheese has always been our specialty. Excellent cheeses, whether simple or more refined, original or traditional. Perfumes and aromas that conquer the nose for their simple originality. Tastes that remain etched in the mouth. For our collection, sometimes “only” good Italian milk and the skilful art of the cheese makers are needed; at other times it is our refiner Juri, who calls on all of his experience to give that extra touch to make them unique.

And in addition to cheese ... be it honey or jam, jelly or caramelized figs: we always love to give you the opportunity to have the right combination available to satisfy your desire to go beyond the “simple” taste.



Melisseo

COD. 00145

*DESCRIPTION: aged pecorino cheese
SHAPE: bowl (ø 15)
SIZE: 1,200/1,300 kg. circa
AVERAGE AGING: at least 90 days
TEXTURE: dense and crumbly
IDEAL COMBINATION: soft red wines, full and velvety or white wines dry and structured; amber beers*

*P*ecorino which is a real news!

*H*oney, a natural food that has always been appreciated for its high nutritional value (so much so that it is also found in mythology as nourishment for the growth of little Zeus), meets sheep's milk to create a combination with a special taste and aroma. This is how a truly original pecorino is born, the fruit of our own research as Refiners: immersed in honey for at least 2 months, it draws its unforgettable flavour from it.



il Pagliaccio

PECORINO CHEESE AGED IN THE STRAW

COD. 00010

*DESCRIPTION: soft pecorino cheese with rind
SHAPE: oval
SIZE: 1,000 kg. circa
AVERAGE AGING: 30 days
TEXTURE: soft e moderately creamy
IDEAL COMBINATION: soft red wines, blonde beers; Acacia honey, caramelised figs or fig jam, red wine jelly*

*L*iterally "the Clown", it is a pecorino with a suggestive ancient flavour; the aging in the straw gives it the right softness, enhancing its unique taste and aroma.



Pecorino Germe di Grano

PECORINO CHEESE AGED IN WHEAT GERMS

COD. 00217

*DESCRIPTION: semi-hard aged cheese
SHAPE: straight heel (ø 18)
SIZE: 1,800 kg. circa
AVERAGE AGING: 80 days
TEXTURE: dense e semi-hard
IDEAL COMBINATION: soft red wines, full and velvety o white wines dry & structured; amber beers or dark beers*

*W*hite and dense pecorino cheese, seasoned to the right degree of ripeness and then aged under grain. This treatment turns the pecorino cheese into a pale-yellow colour, very soft, almost creamy, tasty. The grain is finally left on top of the rind.



il Gineprino

PECORINO CHEESE AGED WITH BALSAMIC VINEGAR AND JUNIPER BERRIES

COD. 00111

DESCRIPTION: semi-hard aged cheese

SHAPE: bowl (ø 15)

SIZE: 1,300 kg. circa

AVERAGE AGING: 60 days

TEXTURE: dense e crumbly

IDEAL COMBINATION: dry red wines, extra flavoured; dark beers



The original aging gives this pecorino an aromatic scent and a very original flavour for a truly unique tasting experience.

il San Buco

CHEESE REFINED WITH RIPE ELDERBERRIES AND OIL

COD. 00121

DESCRIPTION: semi-hard aged cheese

SHAPE: bowl (ø 15)

SIZE: 1,300 kg. circa

AVERAGE AGING: 60 days

TEXTURE: dense e crumbly

IDEAL COMBINATION: dry red wines, extra flavoured; dark beers



Our passion for refining creates original flavours: this pecorino, of limited production, it is characterised by the elder flavour.

lo Schiaccianoci

PECORINO CHEESE AGED UNDER WALNUT LEAVES

COD. 00071

DESCRIPTION: aged cheese

SHAPE: bowl (ø 15)

SIZE: 1,200 kg. circa

AVERAGE AGING: 60 days

TEXTURE: semi-hard and aromatic

IDEAL COMBINATION: dry red wines, extra flavoured



*L*iterally "the Nutcracker", it is an aromatic pecorino cheese, with a fragrant texture, it has a soft but strong taste and an aromatic flavour.



l'Ubbriacato

PECORINO CHEESE REFINED IN RED WINE POMACE

COD. 00156

DESCRIPTION: semi-hard aged cheese

SHAPE: bowl (ø 15)

SIZE: 1,300 kg. circa

AVERAGE AGING: 60 days

TEXTURE: dense e semi-hard

IDEAL COMBINATION: dry red wines, extra flavoured; amber beers or strong ale

Literally "the Drunk", it is a pecorino with a charming flavour, it is the red wine that gives it its particular taste with a perfect balance of aromas and flavour.



Pepito

PECORINO CHEESE REFINED IN PEPPER

COD. 00176

DESCRIPTION: semi-hard aged cheese

SHAPE: bowl (ø 15)

SIZE: 1,300 kg. circa

AVERAGE AGING: 60 days

TEXTURE: dense and semi-hard

IDEAL COMBINATION: soft red wines, full and velvety or white wines dry and structured; amber beers or brown beers.

Pecorino cheese with a delicious intense aroma, a fresh and pleasantly spicy taste.



Kayu Manis

PECORINO REFINED IN CINNAMON

COD. 00213

DESCRIPTION: semi-hard aged cheese

SHAPE: bowl (ø 15)

SIZE: 1,300 kg. circa

AVERAGE AGING: 60 days

TEXTURE: dense and semi-hard

IDEAL COMBINATION: soft red wines, full and velvety

Modern combination given by the union between taste and ancient millenary tradition. Kayu Manis is the ancient name which means Sweet Wood.



Tartù

PECORINO CHEESE WITH TRUFFLE

COD. 16053

DESCRIPTION: soft cheese without rind

SHAPE: bowl

SIZE: 1200 gr. circa

AVERAGE AGING: 20 days

TEXTURE: soft

IDEAL COMBINATION: soft red wines, full and velvety or white wines dry and structured; blonde beers or amber beers



*P*ecorino rich in flavour, with an intense and harmonious taste, where the aroma of truffle flakes stands out in its scent.

Pecorino con Pistacchi

PECORINO CHEESE WITH PISTACHIOS

COD. 00318

DESCRIPTION: semi-mature and semi-cooked cheese

SHAPE: straight heel (ø 15)

SIZE: 1,300 kg. circa

AVERAGE AGING: 25 days

TEXTURE: dense with pistachios inside

IDEAL COMBINATION: dry red wines, extra flavoured; brown beers



*D*ense cheese that combines fresh milky hints with the sensorial delicacy of pistachio; excellent on its own, perfect on a cutting board as an aperitif, tasty and mouth-watering.

E Nous ad Rumagna

PECORINO AGED UNDER WALNUT LEAVES

COD. 71001

DESCRIPTION: mature cheese

SHAPE: bowl (ø 15)

SIZE: 1,200 kg. circa

AVERAGE AGING: 80 days

TEXTURE: semi-hard and aromatic

IDEAL COMBINATION: dry red wines, extra flavoured



*L*iterally "the walnuts from Romagna area", it is a pecorino cheese produced according to the ancient dairy art by true master cheesemakers who know and still maintain the original recipe: aged in durmast oak crates, under walnut leaves.



il Fighetto

PECORINO CHEESE REFINED IN FIG LEAVES

COD. 85140

DESCRIPTION: semi-hard mature cheese

SHAPE: straight heel (ø 20)

SIZE: 2,000 kg. circa

AVERAGE AGING: 80 days

TEXTURE: dense e semi-hard

TASTE: sweet, it stands out for its intense milky and herbal notes



Milk obtained from sheep reared on high hill grazing meadows to create a pasteurized sheep's milk cheese with a dense, ivory white colour, without holes; the rind is moist and the fig leaves are evident.



Cacio e Pere

PECORINO CHEESE WITH PEARS

COD. 85130

DESCRIPTION: mature cheese with pear aroma

SHAPE: small round

SIZE: 500 gr. circa

AVERAGE AGING: 60 days

TEXTURE: hard



The proverb "do not let the farmer know how good the cheese with pears" was born in the most refined of centuries, the Sixteenth Century. Literally "pecorino cheese and pears", this cheese is the expression of the Italian dairy art that uses ancient and secret techniques artisanal, mixing pasteurized sheep's milk, salt, rennet and freeze-dried pear juice. The minimum seasoning is 60 days and the result is a cheese with a dense texture and a slightly fruity taste and aroma, but not sweet!



Paglia e Fieno

PECORINO CHEESE AGED IN THE STRAW

COD. 00088

DESCRIPTION: aged pecorino cheese

SHAPE: bowl (ø 15)

SIZE: 1,200 kg. circa

AVERAGE AGING: 60 days

TEXTURE: compact and semi-hard

IDEALE ABBINAMENTO: white and structured wines or soft and velvety red wines

Pecorino aged in straw and hay in order to give it a fresh and natural aroma; preserved as it once was so that, even if seasoned, it can maintain the right "softness".



il Rufino

PECORINO CHEESE AGED IN A CAVE

COD. 20019

DESCRIPTION: mature cheese

SHAPE: straight heel (ø 22)

SIZE: 2,800 kg. circa

MINIMUM AGING: 90 days (of which 70 in the cave)

TEXTURE: dense e semi-hard

IDEAL COMBINATION: red wines with strong character, strong red wines with an important character, robust and aged; dark beers

*P*ecorino with an ancient flavour, a strong taste that, according to ancient habit, comes from being matured the cheeses in caves of volcanic origin, scattered on the cliffs near Acquapendente (VT).



il Cacio di Lorenzo il Magnifico

PECORINO BLUE CHEESE

COD. 00270

DESCRIPTION: blue cheese

SHAPE: cylinder

SIZE: 4,000 kg. circa

MINIMUM AGING: 40 days

TEXTURE: straw yellow with marbling veins

IDEAL COMBINATION: light white wines

*L*iterally "Pecorino cheese of Lorenzo de' Medici", it is a cheese made with only sheep's milk. Particular product for the presence of marbling inside that transmits unique and persistent flavours. It can be enjoyed simple on bread, combined with mixed salads or fondue on pasta.



Pecorino Malformato stagionato in Fossa

SHEEP'S MILK CHEESE

COD. 00500

DESCRIPTION: matured pecorino cheese

SHAPE: malformed, oval

SIZE: 1,000 kg. circa

AVERAGE AGING: 120 days

TEXTURE: hard, to be cut into flakes

IDEAL COMBINATION: red wines of great structure and aged with a fairly intense aroma, but very balanced and warm

*T*he cheese's name, which literally means "Malformed pecorino cheese, matured in the pit", is derived from the traditional process of ripening the cheese in special pits dug in tuff rock, placing the cheese in canvas bags covered with straw and hay to isolate it from the air.





ε Sgador

PECORINO CHEESE FOR LOVERS

COD. 00110

DESCRIPTION: mature cheese

SHAPE: straight heel (ø 22)

SIZE: 2,700 kg. circa

AVERAGE AGING: 90 days

TEXTURE: dense e semi-hard

IDEAL COMBINATION: dry red wines, extra flavoured

According to old popular proverbs, every good lover cannot do without an excellent pecorino.



MATURED RAW SHEEP MILK CHEESE

COD. 02020

SIZE: 20,000 kg. circa

AVERAGE AGING: 150 days at minimum

IDEAL COMBINATION: Raw milk cheese is a real specialty. The best way to appreciate its taste is a combination that is able to valorise its quality without covering the taste. Perfect with good sourdough bread such as rye bread, full-bodied red wines, fresh broad beans and peas, quince mustard (Italian condiment made of candied quince and mustard-flavoured syrup) or caramelized figs.

Cheese that reaches its maximum personality after more than 150 days of maturation. It has been created to be ready in 2020 #VENTIVENTI as a symbol of quality and craftsmanship of a country like Italy, recognized for excellent productions. Values today, 2020 #VENTIVENTI, more relevant than ever.



Pecorino Vegetariano

PECORINO CHEESE WITH VEGETABLE RENNET

COD. 00882

DESCRIPTION: half-cooked cheese

SHAPE: straight heel (ø 20)

SIZE: 1,500 kg. circa

AVERAGE AGING: 20 days

TEXTURE: dense

IDEAL COMBINATION: soft red wines, full and velvety or white wines dry and structured; amber beers



The rennet used for the curdling of this Pecorino comes from wild thistles, a wild plant that, during the ripening, enhances the scents typical of the Mediterranean aromatic herbs.



"100 long days
dedicated to real Connoisseurs,
thinking about you".

100
giorni

PECORINO CHEESE AGED
FOR 100 DAYS AT LEAST,
IN SPECIAL EDITION.



*P*ecorino for Connoisseurs !

Good sheep's milk processed to the "State of the Art", as required by local dairy tradition, for the time necessary to ensure the best bouquet of taste and flavour. This is how "100 giorni" (literally "100 days") was born: a pecorino that stands out for its refined taste so that you can fully enjoy a cheese capable of expressing unique and distinctive qualities.

"100giorni" is a highly refined
selection in Edition Dedicated to
true Connoisseurs.

COD. 00242

DESCRIPTION: matured pecorino cheese

SHAPE: bowl (ø 26)

SIZE: 6,000 kg. circa

AVERAGE AGING: 100 days at least

TEXTURE: dense e crumbly

GUSTO: aromatic in the mouth, slightly spicy

IDEAL COMBINATION: soft red wines, full and velvety o white wines dry and structured; red beers or amber beers





Pienza "Il Bianco"

SHEEP'S MILK

COD. 00311

DESCRIPTION: soft pecorino cheese

SHAPE: bowl Ø 15

SIZE: 1,300 kg circa

AVERAGE AGING: 30 days

TEXTURE: tender and compact

IDEAL COMBINATION: medium-bodied, moderately soft red wines or light beers

*L*iterally, "The White". Fresh, sweet and delicate product. Obviously, the peel, as the name implies, is white, fine and smooth. Delicate aroma typical of milk.



Pienza "Il Rosso"

SHEEP'S MILK

COD. 20231

DESCRIPTION: matured pecorino cheese

SHAPE: straight heel Ø 20

SIZE: 1,800 kg circa

AVERAGE AGING: 75 days

TEXTURE: crumbly and fragrant

IDEAL COMBINATION: red wines with good body, moderately savoury and tannic

*L*iterally "The Red", this pecorino cheese is characterized by a red skin periodically treated with tomato paste, it has a dense and crumbly paste that preserves its delicate flavour.



Pienza "Il Vecchio"

SHEEP'S MILK

COD. 20232

DESCRIPTION: matured pecorino cheese

SHAPE: straight heel Ø 20

SIZE: 1,700 kg circa

AVERAGE AGING: 120 days

TEXTURE: compact, hard and crumbly

IDEAL COMBINATION: aged red wines of great structure

*L*iterally "The Old", this is pecorino di Pienza par excellence: produced with only sheep's milk from Pienza area, a typical area renowned for the particularity of its natural and aromatic herbs such as thyme, savory and artemisia from which the cheese benefits in terms both of taste and aroma.



il Pecorino Romandio'la

COD. 71004 - THE TENDER

DESCRIPTION: semi-matured pecorino cheese

SHAPE: bowl (ø 15)

SIZE: 1,200 kg. circa

MINIMUM AGING: 30 days

TEXTURE: soft e dense

*IDEAL COMBINATION: soft, full bodied and velvety red wines or white wines
dry and structured; amber beers or dark beers*



COD. 71002 - THE MATURED

DESCRIPTION: matured pecorino cheese

SHAPE: bowl (ø 15)

SIZE: 1,200 kg. circa

MINIMUM AGING: 60 days

TEXTURE: crumbly and aromatic

*IDEAL COMBINATION: soft, full bodied and velvety red wines or white wines
dry and structured; amber beers or dark beers*



Literally "Pecorino cheese from Romagna region", it is a pecorino with an inviting, slightly spicy flavour: real taste of Romagna land.



il Bontarello®

FORMAGGIO PECORINO



COD. 00030 THE TENDER

DESCRIPTION: tender pecorino cheese

SHAPE: bowl (ø 15)

SIZE: 1,200/1,300 kg. circa

AVERAGE AGING: 30 days

TEXTURE: soft and dense

IDEAL COMBINATION: soft red wines, full and velvety or white wines dry and structured; amber beers



COD. 40016 THE MATURED

DESCRIPTION: matured pecorino cheese

SHAPE: bowl (ø 15)

SIZE: 1,200/1,300 kg. circa

AVERAGE AGING: 60 days

TEXTURE: crumbly and aromatic

IDEAL COMBINATION: soft red wines, full and velvety or white wines dry and structured; amber beers

Traditional Tuscan Pecorino cheese, soft and tasty, with a full-mouth taste of sheep's milk.



il Pecorino

SHEEP'S MILK CHEESE

COD. 00244

DESCRIPTION: matured pecorino cheese

SHAPE: straight heel

SIZE: 2,000 kg. circa

AVERAGE AGING: 120 days

TEXTURE: hard, to be cut into flakes

IDEAL COMBINATION: red wines of great structure and aged with a fairly intense aroma, but very balanced and warm



*P*ecorino with a strong flavour thanks to the long aging and processing to which it is subjected: it is treated with white grape vinegar which gives it a pleasant and robust aroma and flavour.

il Pecorino Romagnolo Stagionato

SHEEP'S MILK CHEESE

COD. 85090

DESCRIPTION: matured pecorino cheese

SHAPE: malformed, oval

SHAPE: bowl (ø 15)

SIZE: 1,200 kg. circa

MINIMUM AGING: 60 days

TEXTURE: crumbly and aromatic

IDEAL COMBINATION: soft red wines, full and velvety or white wines dry and structured; amber or dark beers



*T*he cheese's name, which literally means "Matured pecorino cheese from Romagna region", is not only a product, but the history and the experience of the master cheesemakers from the Romagna Region. Traditional food resources from which special cheeses come to us: each of them with a different taste.

Monastero®

PECORINO CHEESE WITH RAW MILK

COD. 85920 - THE MATURED

DESCRIPTION: matured raw milk pecorino cheese

SHAPE: straight heel (ø 15)

SIZE: 1,800 kg. circa

MINIMUM AGING: 60 days

TEXTURE: crumbly and aromatic

IDEAL COMBINATION: dry red wines, extra flavoured; amber beers



*T*he cheese's name, which literally means "Monastery", is made as per tradition in Tuscany, with a very genuine taste, thanks to the skilful use of raw milk.



Pecorino delle Crete Senesi

PECORINO CHEESE



COD. 85131 THE TENDER

DESCRIPTION: soft pecorino cheese

SHAPE: bowl (ø 15)

SIZE: 1,200/1,300 kg. circa

AVERAGE AGING: 30 days

TEXTURE: soft and dense

IDEAL COMBINATION: soft red wines, full and velvety or white wines dry and structured; amber beers



COD. 85135 THE MATURED

DESCRIPTION: matured pecorino cheese

SHAPE: bowl (ø 15)

SIZE: 1,200/1,300 kg. circa

AVERAGE AGING: 60 days

TEXTURE: crumbly and aromatic

IDEAL COMBINATION: soft red wines, full and velvety or white wines dry and structured; amber beers or dark beers



The Pecorino delle Crete Senesi, one of the oldest and most typical cheeses, was born in an area of unique beauty in the world, the surroundings of Siena, in Tuscany. It is worked in the traditional way; with a characteristic bowl shape, it stands out for its typically grainy and fragrant texture, for its strong flavour and pungent aroma.

**Our Piccoli, the little ones.
Sometimes, the taste is also
a question of "weight".**



IL BONTARELLO (cod. 71003)
LO SCHIACCIANOCI (cod. 00072)

IL GINEPRINO (cod. 00183)
IL MELISSEO (cod. 00207)

*SHAPE: straight heel (ø 10) - SIZE: 380 gr. e - Vacuum-packed.
 AVERAGE AGING: 40 days at least*

Our "Piccoli" are sheep's milk cheeses in mini format, with a fixed weight and individually vacuum-packed.

The great quality and the particular taste of our Pecorino cheese, refined or not, in small format and therefore ideal for any consumption occasion in which the "mini" size is required.

And watch out for the plus: the "FIXED WEIGHT", an increasingly important service content offered that makes these cheeses a great opportunity, in every sense!

TARTU' MINI - Variable weight - (cod. 16054)
 Vacuum-packed.





il Maremmano

CHEESE MADE OF 2 TYPES OF MILK COMING FROM MAREMMA AREA

COD. 00014

DESCRIPTION: mature cheese

SHAPE: straight heel (ø 22)

SIZE: 2,600 kg. circa

AVERAGE AGING: 30 days

TEXTURE: soft, moderately crumbly

IDEAL COMBINATION: soft red wines, full and velvety or white wines dry and structured; amber beers

*C*heese from the Maremma area: the flavour is the harmony of milk (cow and sheep together), the texture is crumbly, the taste pleasantly sweet.



il Rigatino

CHEESE MADE OF 2 TYPES OF MILK

COD. 14001

DESCRIPTION: soft cheese

SHAPE: typical "barrel" shape with circular streaks

SIZE: 600 gr. circa

AVERAGE AGING: short aging of 20 days

TEXTURE: soft

IDEAL COMBINATION: white wines or rose wines, light and fruity; blonde beers; Acacia honey and caramelized figs or figs jam

*C*heese with an unmistakable appearance, it smells of fresh milk and the flavour is harmoniously delicate.



la Bomba

CHEESE MADE OF 2 TYPES OF MILK

COD. 00015

DESCRIPTION: soft cheese with rind

SHAPE: rounded, typical "bomb shape" (Ø10)

SIZE: 700 gr. circa

AVERAGE AGING: short aging of 20 days

TEXTURE: soft and moderately creamy

IDEAL COMBINATION: white wines or rose wines, light and fruity; blonde beers; Acacia honey and caramelized figs or figs jam

*L*iterally "The Bomb", it is a cheese with a characteristic round shape, with a tender texture and sweetly savoury taste.



il Marzolino Classico

TYPICAL TUSCAN CHEESE MADE OF 2 TYPES OF MILK

COD. 14006

DESCRIPTION: soft cheese with rind

SHAPE: oval

SIZE: 800 gr. circa

AVERAGE AGING: short aging of 20 days

TEXTURE: soft and moderately creamy

IDEAL COMBINATION: young and aromatic white wines; blonde beers; Acacia honey, caramelized figs or figs jam, red wine jelly



This cheese is a "piece" of the history of Tuscan dairy art. The texture is dense, the flavour is aromatic and savoury.

Caseolus Mixctus

AD MAURITATEM PERDUCTUS IN FORI CORNELII AGRO

COD. 00007

DESCRIPTION: soft mixed cheese

SHAPE: straight heel (ø 15)

SIZE: 1,200 kg. circa

AVERAGE AGING: 25-30 days

TEXTURE: soft

IDEAL COMBINATION: fruity white wines; lager or pils beers



"Caseus alimentum maxime aestimatum et diffusum est usque ab nocte temporum."

Cheese is an esteemed and widespread food since the dawn of time. This cheese wants to evoke the dairy history: tradition and simplicity, a combination that never betrays.

Picante

CHEESE MADE OF TWO TYPES OF MILK WITH CHILI

COD. 00161

DESCRIPTION: soft cheese without rind

SHAPE: straight heel (ø 10)

SIZE: 500 gr. circa

AVERAGE AGING: short aging of 15-20 days

TEXTURE: crumbly (aromatic)

IDEAL COMBINATION: important and fragrant white wines; blonde beers; Acacia honey and caramelized figs or figs jam



Cheese with an appetizing taste, a pleasantly spicy flavour and fragrant aroma.



Vecchio Fienile

CHEESE MADE OF 2 TYPES OF MILK

COD. 00198

DESCRIPTION: matured mixed cheese

SHAPE: cylindrical, flat faces

SIZE: 3,000 kg circa

AVERAGE AGING: 60 days

TEXTURE: crumbly and fragrant

IDEAL COMBINATION: structured white wines or soft red wines and velvety.

This cheese, whose name literally means "old hayloft", is matured on a bed of hay in order to give it a fresh and natural aroma; preserved as it once was so that, even if seasoned, it can maintain the right softness.



Marzolino di Asciano

COD. 14003

DESCRIPTION: soft cheese with rind

SHAPE: oval

SIZE: 800 gr. circa

AVERAGE AGING: short aging of 20 days

TEXTURE: soft and moderately creamy

IDEAL COMBINATION: young and fresh white wines; blonde beers; Acacia honey, caramelized figs or figs jam; red wine jelly



A traditional soft cheese that is easy to recognize, thanks to the typical handmade "wedge" shape: the smell is intense and the flavour is strong. Treated with tomato on the surface to preserve it and make it unique.



La Caciotta Romandio'la

COD. 85101

DESCRIPTION: cheese made of two types of milk

SHAPE: bowl (ø 15)

SIZE: 1,200/1,300 kg. circa

AVERAGE AGING: 30 days

TEXTURE: soft and dense

IDEAL COMBINATION: white wines dry and structured



Perhaps the most traditional of Romagna cheeses. It is made of simple and natural ingredients (only sheep's and cow's milk), it is fragrant and tasty but not spicy, perfect for a tasty combination with many other foods.



Che Bufala!

BUFFALO MILK CHEESE

COD. 05055

SIZE: 250 g - AGING: 20 days circa
TEXTURE: soft and creamy - TASTE: sweet



Literally “What a buffalo!”, cheese with a soft and creamy texture, white in colour covered with a thin white crust, edible. Che Bufala! it is unique, with an intense and sweet flavour. Ideal to be enjoyed on croutons and paired with white wines, even sparkling ones.



il Paradiso dei Poeti

COW'S MILK CHEESE

COD. 19000

DESCRIPTION: creamy cheese with bloomy rind
SHAPE: straight heel (Ø 10)
SIZE: 250 gr. circa
AVERAGE AGING: short aging of 15-20 days
TEXTURE: soft and moderately creamy
IDEAL COMBINATION: white wines dry and structured



Literally “Poet’s Paradise”, it a cow’s milk cheese with penicillium. The white and velvety rind gives this cheese its inviting appearance and pleasant taste to satisfy the most delicate gourmets.



Caciotta Morbidotta

COW'S MILK CHEESE

COD. 01123

SIZE: 1,200 kg. circa
STAGIONATURA: 30 days circa
TEXTURE: firm and elastic, white or ivory colour
TASTE: delicate and sweet.



Soft white cheese with a sweet and savoury flavour. It has a cylindrical shape with flat or slightly concave faces; the surface is straw yellow with a thin rind; it is produced with High Quality cow’s milk.





In Birra

COW'S MILK CHEESE REFINED IN BEER

COD. 00511

SIZE: 125 g e

AGING: 30 days circa

TEXTURE: consistent and elastic, ivory colour

TASTE: malty



Soft cheese with a bloomy rind is aged in double malt red beer in order to give it a really tasty flavour. Rather sweet flavour with a brown sugar aftertaste. It is characterized by a sweet aroma of roasted malt and brown sugar.



Dolce Nuvola

COW'S MILK CHEESE

COD. 00194

DESCRIPTION: 100% cow's milk cheese, moulded

SHAPE: round

SIZE: 750 gr circa

AVERAGE AGING: 20 days

TEXTURE: soft and dense, lightly eyed

IDEAL COMBINATION: medium-bodied and young red wines or light beers

Tasty and versatile cow's milk cheese, edible rind, suitable for any occasion, appreciated by all gourmets.



Riccardo Cuor di Toma

COW'S MILK CHEESE

COD. 00083

DESCRIPTION: raw cow's milk cheese

SIZE: 3500gr circa

AVERAGE AGING: 30 days

TEXTURE: creamy

IDEAL COMBINATION: ruby red wine, with a fruity aroma and dry, almondy,

harmonious flavour, like Dolcetto di Dogliani

Produced with a manual "mould" in sterile gauze. Each shape is different from others, irregular, given by the raftsmanship and manual processing, full taste of high mountain milk.



Antica Turnaria a Latte Crudo di Mucca

COD. 00204

DESCRIPTION: cow's raw milk cheese

SHAPE: round, slightly convex

SIZE: 5,00 kg circa

AVERAGE AGING: 70 days

TEXTURE: soft e dense, slightly eyed

IDEAL COMBINATION: medium-bodied and young red wines or light beers



Table cheese with a characteristic large shape, it is a true tradition of the alpine huts from Val Camonica, perfect fondue or grilled.

Caciottina Erbe Aromatiche

COW'S MILK CHEESE WITH HERBS

COD. 00254

SIZE: 600 g. circa

AGING: 20 days

TEXTURE: soft and slightly creamy

TASTE: sweet and tasting



A cheese with a delicate but tasting flavour, elegantly accompanied by spices added to the curd; ideal on a slice of bread or a crouton and a little olive oil.

Mediterraneo al Rosmarino

COW'S MILK CHEESE WITH ROSEMARY

COD. 00240

DESCRIPTION: cow's milk cheese

SHAPE: parallelepiped

SIZE: 400gr circa

AVERAGE AGING: 40 days

TEXTURE: dense

IDEAL COMBINATION: still white wine, to be served at room temperature



The name derives from the particular refinement, the Rosemary. We take care to select the best forms from only raw milk obtained from Brown breed cows, fed mainly with herbs and hay and season them and refine them with Rosemary. It has a thin and smooth yellowish rind. The paste is dense with slight eyes. Generally straw-coloured, it becomes more golden and denser with aging. The taste is aromatic, it tends to become more pronounced and slightly spicy with aging.



Crembleu al Prosecco

CODE 00193

*DESCRIPTION: creamy blue cheese refined with Prosecco
SHAPE: creamy cheese without a proper shape to be sold in portions
SIZE: 1,6 kg circa
AVERAGE AGING: 50 days at least
TEXTURE: soft and moderately creamy
IDEAL COMBINATION: Walnut bread and chestnut mustard*



Union of two Italian excellences. Creamy, rindless blue cheese, ready to be combined with any type of dish to give it a unique taste.



Crembleu al Tartufo

COD. 00184

*DESCRIPTION: creamy blue cheese refined with Truffle
SHAPE: creamy cheese without a proper shape to be sold in portions
SIZE: 1,6 kg circa
AVERAGE AGING: 50 days at least
TEXTURE: soft and moderately creamy
IDEAL COMBINATION: wines such as Amarone, Marsala Vergine, Moscato di Pantelleria*



Blue cheese, soft, creamy and easily spreadable. The velvety texture determines its inviting appearance; worked with truffles to satisfy the most demanding Gourmets. Creamy blue cheese with truffle with a fried egg and crusty bread: simply wonderful!!!



Crembleu allo Champagne

COD. 00185

*DESCRIPTION: creamy blue cheese refined with Champagne
SHAPE: creamy cheese without a proper shape to be sold in portions
SIZE: 1,6 kg circa
AVERAGE AGING: 50 days at least
TEXTURE: soft and moderately creamy
IDEAL COMBINATION: Walnut bread and chestnut mustard*



This creamy blue cheese blends together two worlds of taste such as Champagne and Cheese, where natural yeasts have created an unmistakable taste.

Ideas and methods of use

CremBleu

Blue cheese made from pasteurized cow's milk with TRUFFLE.
Medium creamy cheese, without rind, the dough is pearly white with the presence of truffle.

In addition to the spoon, it can also be served with:



Ideas for use:

- Vol au vent with CremBleu
- Raw celery with CremBleu
- Bread croutons with CremBleu
- Savory asparagus tart with Crembleu
- All types of pasta or gnocchi with CremBleu
- Risotto with ClemBleu
- Zucchini cream with CremBleu
- Sliced baked polenta with butter and CremBleu
- Bean stew, cream and CremBleu
- Baked Belgian endive with CremBleu
- Chicken roll stuffed with cooked ham and CremBleu
- Potato Croquettes filled with CremBleu
- Beef tenderloin with CremBleu
- Piadina or Pizza with CremBleu

Produced in Italy
No added preservatives





Erborinato allo Zafferano

COD. 00219

DESCRIPTION: blue cheese with saffron

SHAPE: cylindrical

SIZE: 3,5 kg circa

AVERAGE AGING: 60 days at least

TEXTURE: soft and moderately creamy

IDEAL COMBINATION: wines such as Amarone, Marsala Vergine, Moscato di Pantelleria

The spice gives the cheese a fascinating "blond" colouring and hint of bitter-sweet flavour typical of saffron. Slow maturation of over two months makes it a rich in taste.



Cima

RAW MILK CHEESE

COD. 00637

SIZE: 3,500 kg. circa

AGING: 60 days

TEXTURE: elastic dense with irregular eyes, straw yellow in colour

TASTE: sweet and delicate

This cheese with its characteristic top shape that distinguishes it and makes it unique, is produced with cow's milk. The rind, worked in the cave, is brown, the paste is elastic, soft with widespread eyes. In the mouth it is structured, milky.



Selezione Il Trovatore

COW'S MILK CHEESE

COD. 00266 whole form

COD. 00267 1/8 form

DESCRIPTION: raw milk cheese - aged 20 months - naturally lactose free without lysozyme - SIZE: 38 kg circa the whole form - 4,7kg circa 1/8 form



The tradition is explained in large forms left to rest for 20 months in the aging rooms. Shapes that contain the secrets of a tasty yet delicate milk that is tasty yet delicate in aromas. Selection Il Trovatore is obtained from daily processing in copper tanks at the temperature of 55 °, without the addition of preservatives and lysozyme, with the characteristic grainy structure with a strong flavour. Ideal for enriching the menus, perfect for creaming a risotto with cherries and red wine or for creating waffles and mousse or flavouring sourdough bread.





Mother Goat's Milk

Characteristics of Goat's Milk and its products: taste and well-being.

The characteristics of goat's milk have always been known and make it an excellent substitute for mother's milk in the feeding of babies, as well as for people subject to allergies and intolerances.

Recent scientific research has also highlighted further characteristics of goat's milk and derivatives:

- *greater digestibility thanks to the reduced size of the fat globules and the rich presence of short and medium chain fatty acids which allow for better intestinal absorption;*
- *lower presence of cholesterol whose accumulation in the tissues tends to be inhibited, while its mobilization from deposits is favoured, thanks to the high presence of short and medium chain fatty acids;*
- *high content of CLA (conjugated linoleic acid), a molecule whose anticancer properties and protective activities for diseases associated with diabetes and the cardiovascular system are already recognized;*
- *high presence of taurine, an amino acid that plays an important role in the growth and brain development of babies;*
- *rich content of mineral elements (calcium, phosphorus, potassium, magnesium) so that better bone health has emerged in children fed with goat's milk.*



Mother Goat's Milk

The story we want to tell you is about an unusual family.

This is made up of nearly 300 Goats, some Saanen and other Chamois Coloured, which are living ideally in an environment where their needs and their diet are treated carefully and respectfully.

*In these meadows, the essential food for their daily nutrition grows:
wild herbs, with intense and natural aromas, the fruit of this prolific territory.*

And every day their precious milk, rich and particularly good thanks to the contribution of those essential molecules and vitamins that the Goats assimilate from their diet, is milked to give life to tasty "creatures" that stand out for their original flavour, the unusual aromas, the true genuineness, the important nutritional virtues: the Vergaio-Trovatore Goat Cheese!

From this context, we decided to leave for this new and tasty journey to discover the true flavour of things made with ingredients such as love and passion: from here the original Goat Cheese of Vergaio-Trovatore come to life.



Capra Dolcevalle

GOAT'S MILK CHEESE

COD. 00239

SIZE: 1,100 kg. circa

AVERAGE AGING: 45 days

TEXTURE: white, soft e dense

TASTE: sweet and delicate

Made with pure goat milk, it is aged for about 45 days. Delicate white cheese, dense and soft. Then turns into straw yellow with a more intense flavour.



Caciotta di Capra a latte crudo

COD. 00722

DESCRIPTION: half-cooked cheese, dry salted, thin and slightly bloomy rind

SIZE: 600 gr. circa

TEXTURE: soft and dense

TASTE: round, slightly sour

AVERAGE AGING: 20 days

Cheese made exclusively from raw goat's milk, matured for 20 days. Cylindrical in shape, the rind is straw yellow in colour. It is dense and delicate. The processing technique used enhances almost all the fats of goat milk, in particular the caproic and capric fatty acid, resulting in that classic goat aroma; for this reason, no type of ferment is used (which could start the enzymatic activity) and the milk is not heat treated in a strong way, but only slightly.



Bocconcini di Langa

GOAT'S MILK CHEESE



Literally "Small morsels from the Langhe area", it is a semi-mature soft cheese with a delicate flavour. Bocconcini are born from the combination of goat's milk, with its typical slightly pungent aroma, and the sweetness of the cream. The result is a product with a good aromatic complexity, with lactic, herbaceous, animal and undergrowth hints and with a very tender moist paste, immediately soluble in the mouth.

COD. 00666 - SIZE: 90 g. circa - AGING: 7 days



L'amore per la Capra si fa formaggio.

Malghetta di Capra

GOAT'S MILK CHEESE

COD. 10233

SIZE: 300 g. circa

AGING: 20 days

TEXTURE: half-cooked, white colour and bloomy rind

TASTE: tasty, but delicate



Handcraft bloomy rind cheese, made with whole goat's milk. It is a cheese that is very soft under the rind and denser in the centre. The original production comes from the alpine huts from which it takes its name. It is recommended to consume it at room temperature to get the best of it.

All'ORO

GOAT'S MILK CHEESE

COD. 00324

SIZE: 250 g. circa

TEXTURE: creamy and spreadable, pure white colour

TASTE: sweet and soft, with a slight acid aftertaste



Literally, "laurel-flavoured cheese", ALL'ORO is a cheese with a flowery, thin and white rind. The paste is soft, smooth and creamy. The taste is pleasant, sweet and delicate with aromatic nuances increased by the maturing under laurel leaves.

Capr8tto

GOAT'S MILK CHEESE

COD. 00323

SIZE: 2000 g. circa

AGING: 90 days

TEXTURE: semi-cooked, milk white paste and black coloured rind

TASTE: tasty but delicate



An exclusive recipe, with the typical processing of the toma cheese, makes this pure goat milk cheese surprising with its delicate flavour. It is aged until the perfect balance between taste and flavour is obtained.

Mix for Cacio and Pepe

SHEEP'S MILK



“Pasta Cacio e Pepe” is a typical Lazio dish, humble of origins, but really amazing in taste. Our mix is genuine, easy and fast to be prepared to create excellent pasta dishes. Let’s add 250 – 300 ml of hot water, where pasta is cooking, to the mix Cacio e Pepe; you will see how cheese it will dissolve in hot water to become a delicious cream. Drain the pasta “al dente”, maybe keep some of cooking water, if needed later. Then transfer the drained pasta in a pan, turn off the heat and add the cream of cheese, stir and serve immediately: a simple, quick dish, but amazing.

COD. 00878 - SIZE: 90 gr e





*Wishing you a good journey through the flavours of our “Gustosa Collezione”,
we would like to share our most heartfelt and sincere thanks
to all those who support us every day
and who believe in this project.
Thank you.*



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