



CRA  
Formaggi ITALIA



Bontà al Quadrato



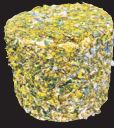
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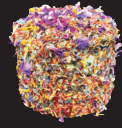
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# Gli Sfiziosi



*il Provenzale*

The Provençal with chives, turmeric, onion, ginger, dill, cornflower, sal



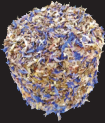
*il Fiorito*

Le Fleuri with calendula, roses, blue cornflower, dried lemon, lemon blossom, safflower



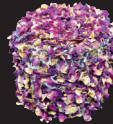
*Sfizioso alla Lavanda*

Little lavender delights and chestnut honey



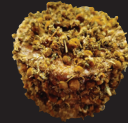
*l'Agrumato*

The Citrus, myrtle, dried lemon, smoked pepper, blue cornflower



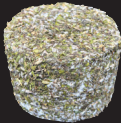
*Sfizioso alle Rose*

Small delights with rose petals and chestnut honey



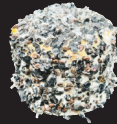
*Camilla*

Chestnut honey, chamomile, vanilla



*Sfizioso alle Erbe*

Small delicacies with herbs, thyme, oregano, fennel, rosemary, basil, lavender, parsley, savory tarragon



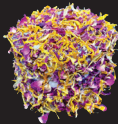
*il Vinaccino*

Vinaccino refined with grape marc



*il Saporito*

The Saporito with safflower pistils, smoked pepper, chives



*l'Amoroso*

with rose petals, calendula and truffle



*Sfizioso al Tartufo*

Small truffle delights



*il Focoso*

The Focoso Etna black salt, paradise peppercorns, chipotle, sweet pepper

## THE DOP



### SALVA CREMASCO DOP

Salva Cremasco DOP is one of the DOP excellences of the Lombardy territory. It stands out for its unique, intense and herbaceous taste and for its versatility of use in the culinary world. The rind is worked with extra virgin olive oil and oil dregs.

Type of milk: Cow Weight: Approximately 3.5 kg.



### IL FILOSOFO with dried grapes

The Philosopher derives from the great Salva Cremasco DOP, a must at CRA Formaggi, brought to a minimum of 6 months of maturation from which this cheese is obtained, letting it rest in wooden boxes with dried grape marc. The characteristic of this cheese is the strong scent of wine and flowers that pleasantly invades the environment. The flavor is very strong and persistent and presents a strong and elegant aroma from ancient origins.

Type of milk: Cow Weight: Approximately 1.6 kg.



### IL MEDITERRANEO with organic herbs

The Mediterranean brings to mind the scents of our grandmothers' kitchens, who were used to always having classic herbs with great flavor, capable of making every dish unique. The processing with rosemary, thyme and sage in the crust is obtained by leaving the semi-mature cheese to rest for about 60 days in wooden boxes surrounded by all the herbs of our tradition.

The main characteristic of this cheese is the strong fragrance of aromatic herbs that pleasantly invades the environment. The herbs are all organic, natural and edible.

Type of milk: Cow's milk Weight: Approximately 1.5 kg.

## THE GRANA



### GRANLEONE

Hard cheese made with cow's milk and cow's milk, aged for at least 24 months. The product is straw yellow in color, with herbal aromatic notes with hints of vanilla. Pleasant rind.

A Cra Formaggi idea for lovers of good food.



### GRATTA DI BUFALA

Hard cheese with cow's milk and buffalo milk. Minimum maturation 24 months. The product has a straw yellow color, a taste of floral and sweet notes, soft and creamy sensations on the palate.

A Cra Formaggi idea for lovers of good food.

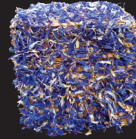
## THE ROMANTICS

The Romantics are an exclusive creation of Cra Formaggi, starting from an idea that wants to link a cheese with the characteristics of Salva Cremasco DOP with a series of flower petals and aromatic honeys. The flowers release their scents in a totally natural way inside the paste of this cheese with an intense and herbaceous flavor, giving the taste unique fragrances. The flowers are all organic and edible.

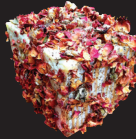
Type of milk: Cow's milk Weight: Approximately 1.6 kg.



### WITH SAFFLOWER FLOWERS AND ACACIA HONEY



### WITH CORNFLOWER PETALS AND MULTIFLOWER HONEY



### WITH ROSE PETALS AND CHESTNUT HONEY

## THE TRADITION



### IL SELVAGGIO

Selvaggio derives from the great Salva Cremasco DOP, a must at CRA, brought to a minimum of 6 months of maturation from which this cheese is obtained by letting it rest in wooden crates with hay from the meggengo. The hot maturation allows the cheese to transform, going from a cheese with a chalky paste to a cheese with a creamy paste. The main characteristic of this cheese is the strong earthy and herbaceous aroma. The flavor is strong and persistent.

Type of milk: Cow Weight: Approximately 1.6 kg.



### MADRE TERRA DI FOSSA

Mother Earth is the dream come true of putting our Salva Cremasco to mature in a pit. The product is presented without a rind because the anaerobic aging and the strong acidity that develops in the pits do not allow the formation of bacterial molds. The paste is a straw yellow with more marked shadows under the rind. The main qualities of this cheese are strength, goodness and elegance.

Type of milk: Cow Weight: Approximately 1 kg.

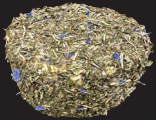
# THE ANCIENTS



## CASTELLEONE

Expression of flavor and aroma of craftsmanship in a hand-crafted cow's milk cheese with organic extra virgin olive oil. The rind is white with gray streaks given by the noble molds present in our maturing environments. The paste is chalky white with creamification in the under-crust. The maturing time is 75/90 days.

Type of milk: Cow's milk Weight: from 800 to 900 gr.



## CASTELLEONE with mountain herbs

Expression of flavor and aroma of craftsmanship in a hand-crafted cow's milk cheese with organic extra virgin olive oil. The rind is rich in mountain herbs: thyme, rosemary, sage and marjoram. The paste is white chalky with creaming in the under-rind. The maturation time is 75/90 days.

Type of milk: Cow's milk Weight: from 800 to 900 gr.



## WITH CHESTNUT LEAVES

The Ancient with chestnut leaves, takes its name from the seasoning and refining method. It is a completely handmade product, processed with extra virgin olive oil and chestnut leaves. The scent is lactic with a strong herbaceous note.

Type: pasteurized cow's milk.

Weight: from 0.650 gr to 0.800 gr.



## WITH MARCH HAY

The Antico with maggengo leaves, takes its name from the seasoning and refining method. It is a completely handmade product, processed with extra virgin olive oil and maccengo hay. The scent is lactic with a strong herbaceous note.

Type: pasteurized cow's milk.

Weight: from 0.650 gr to 0.800 gr.



## MORBIDO DEL CASARO

The Morbido del Casaro is a short- or medium-aged cow's milk product, it is creamy when cut and has a strong taste. The external surface of the cheese is initially treated with dry salt and then with sponges of water and salt that determine the classic washed rind. The peasant tradition comes to mind with every bite, which releases medium-high aromatic intensities and odors in the mouth.

Type: pasteurized cow's milk

Weight: 1.9 kg.

# THE PECORINOS



## RAW MILK

It has a straw yellow color, on the palate it is compact with strong sensors of pecorino milk and a spicy note characterizes the ancient processing.

This cheese has a strong and elegant aroma.

Type of milk: Sheep.

Raw Milk Weight: about 1.5 kg.



## WITH TRUFFLE

It has a milky white color, it is creamy on the palate with strong hints of truffle, totally natural and artisanal. This cheese has a strong and elegant aroma with ancient origins.

Type of milk: sheep

Pasteurized Weight: 0.500 kg forms.

5 kg forms.



## WITH CHESTNUT LEAVES

Product made following an ancient seasoning technique, completely natural. The taste has hints of herbaceous and nuts.

Type of milk: sheep

Pasteurized Weight: about 1.5 kg.