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CASEIFICIO MAREMMA

di Spadi Fortunato & C. srl

Cheese - and the milk becomes eternal



Our company

Situated in the center of Tuscany, Follonica is a lovely city in the heart of smells and flavors of the Maremma.

It's in this corner, where our company was founded in the 1960s and starts to produce the typical cheeses that are well-known in all over the world. Thanks to our passion for cheese and nature now we are some of the few ambassador of Tuscan Pecorino in the world. The company has a surface of 4.000 sqm where the production and the preparation take place. The repining in the 700 m high Tuscan hills of Castel del Piano is very particular and gives the special taste to our products.

The production

The combination of tradition, technology and passion is our key to create new products and satisfy the new opportunities of the market. Always connected to the traditions of cheese production and authenticity of the products, our company is looking for the right balance between present and past. The production is distinguished by the manual technics furnished by Spadi Fortunato like the manual salting and the production of ricotta, that is hand made as in decades before. We're always taking care about the high quality standards that are requested by the market. To guarantee our customers a high quality standard we obtained certifications like Tuscan Pecorino P.D.O. (D.O.P. in Italian) and organic, also we preserved the international certification ISO 9001 and we're in state of getting certified for B.R.C.



Our specialty are the cheese from sheep's milk, that are following the traditions but are evaluated for market requests. The aromatic and refined line of pecorino shows a big success of cause of its surprising offer of tastes. To complete our proposal you can find mixed cheeses form cow's and sheep's milk, goat's milk cheeses and ricotta. Thank to a obtained official authentication we are allowed to produce lactose free (>0,1%) cheeses too and so we're can offer a great product also to costumers with intolerance of lactose. The packaging find place in the company and can be chosen by the costumer to satisfy any particular needs and to guarantee food safety also for long journeys with prolonged shelf life thanks to vacuum or MAP packaging.



PRODUCTS

Our products



Cheese produce with sheep's milk - Pecorino

Our production offers cheeses of different categories like Tuscan P.D.O., organic or conventional. There are produced with different methods and different aging. So anyone can find the right cheese for his preference.



Cheeses produced with cow's and sheep's milk - The mixed cheeses

The delicate and soft taste of these cheeses is a pleasure for the palate. The light taste of milk and the creamy softness makes it perfect as a snack or for many delicious receipts.



New Tastes

Thanks to our passion and long experiences we offer many new creations of pecorino like pecorino with truffle, with nuts, with onions or pecorino aged in special conditions like the aging in ash or hay and straw. The creative urges never finds limits.



Our products



Organic cheeses

Our success depends on the nature. Using milk from sheep that are raised in organic farms is one step to save the place we are living in.



Ricotta

One of the most traditional and famous products of our company is without doubts the ricotta. This special fresh and light cheese is perfect for salty or sweet dishes.



A cheese for everyone

Our mission is the production of cheese that will satisfy any type of customer. For this reason today you can find classic cheeses, modern cheeses and also cheese with low lactose content like our lactose free (<0,1%) cheese and or goat's milk cheese.

For more information we invite you to visit online: www.caseificiomaremma.com

Caseificio Maremma

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