www.monferratontour.it

CASEIFICIO PEPE 1924

Category: Dairy products
business description:

Marco Garando, a young man passionate about the art of cheese making, started out by attending a dairy course in Moretta. He then moved to Castagnole delle Lanze, the birthplace of his maternal grandparents, to produce mozzarelle and other cheese. In 2010, Caseificio Pepe 1924 was born dedicated to his maternal grandfather Giuseppe, born in 1924, where you can watch the production activities: the shop is separated from the laboratory by a simple glass wall. Each day, Marco goes to the Agrilatteria of Pianalto di Valfenera for the fresh milk which he then transforms into mozzarelle, butter, burrate, primo sale, ricotta, tomini, robiole, stracchino, tome (with yogurt and blue-veined), natural, fruit and Greek yogurt. Don't miss the Seirass, proposed in the hazelnut and Moscato versions. It is also possible to organise the production of mozzarella at home for private parties and weddings - a truly original idea.
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Links