



Let's continue our activities!



Dear all,

Our cheese-making trials are going on and it's the turn of Caciofiore ewe's milk cheese manufactured at a gorgeous family-run dairy farm located in the Monti Sibillini National Park according to a traditional recipe with the use of thistle rennet and raw ewe's milk from Sopravissana breed! Ready for the analysis of the first prototypes! We're really excited about, and you?

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