

Origin: Italy 



Allevatore di Formaggi



Since 1876, the Guffanti family, led by Carlo Guffanti Fiori and his sons Giovanni and Davide, has crafted a cheese legacy spanning over five generations. Guffanti has excelled in selecting and refining the finest Italian and European cheeses, maintaining a tradition of meticulous craftsmanship.



ABOUT Designation of Origin Protected (DOP)

"Denominazione di Origine Protetta", a European Union certification that ensures a product's authenticity, quality, and adherence to specific production methods associated with its geographic origin. DOP designation protects products from imitation or misuse and helps consumers identify and trust products with unique regional characteristics. Accordingly, DOP cheeses are revered for their authenticity, and quality of regional heritage ensuring a superior cheese experience.

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COW & SHEEP CHEESE	

Cow Cheese



Cremoso Erborinato Al Tartufo

Indulge in the luxurious creaminess of this blue cheese, infused with the exquisite flavour of summer truffle, providing more than just a hint of truffle taste. Perfect for enhancing pasta dishes and cheese appetizers

Size/Packing	1.5 - 2 kg x 1 pc
Shelf Life	45 Days
Order Unit	1 Wheel
Product Code	DRC1714



Formaggio 1/3 Birra (Piccolo)

Crafted by infusing milk with beer before the cheesemaking process. Boasts a complex, light malt flavour profile. Perfectly complemented by white, unfiltered beers.

Size/Packing	350 g x 1 pc
Shelf Life	45 Days
Order Unit	1 Wheel
Product Code	DRC1715



Provola Calabrese

Caciocavallo from the Sila and surrounding regions offers a sweet and intense flavour profile. Pair it harmoniously with red wines, red tomato preserve, hot green tomato preserve, and ciabatta bread for a delightful culinary experience.

Size/Packing	1.1 - 1.6 kg x 1 pc
Shelf Life	25 Days
Order Unit	1 Pieces
Product Code	DRC1737



Formaggio Primosale Al Peperoncino

Young and fresh Pecorino, lightly salted and infused with spicy chilli. Perfectly paired with full-bodied red wine, salads, or soups, also shines on a cheese board. Use it for grating or melting on toast to elevate your culinary creations.

Size/Packing	3 - 3.5 kg x 1 pc
Shelf Life	70 Days
Order Unit	1 Piece
Product Code	DRC1739



Formaggio Primosale Con Pistacchio

Young Primosale lightly salted and enhanced with fresh pistachios for a burst of juiciness. Delight in its mild flavour and pleasant aroma, perfect for pairing with novice white wines as an aperitif or appetizer. Indulge your senses further by pairing it with honey for a truly exquisite culinary experience.

Size/Packing	3 - 3.5 kg x 1 pc
Shelf Life	70 Days
Order Unit	1 Wheel
Product Code	DRC1740



Formaggio Barberosso

Iconic Barbera wine cheese originally from Piedmontese (The Biellese Alps). Pair elegantly with fruity white wines, lagers, and accompaniments like orange marmalade, pumpkin and ginger jam, fresh fruits, and nut or grape bread.

Size/Packing	2 - 2.5 kg x 1 pc
Shelf Life	45 Days
Order Unit	1 Wheel
Product Code	DRC1716



Gorgonzola DOP Piccante

Gorgonzola, renowned for its bold flavour, offers robust hints of penicillin. Ideal companions include red wines, rum, chutney, red onion preserve, and indulgent Vin Santo or Marsala gelatine.

Size/Packing	1.5 - 2 kg x 1 pc
Shelf Life	70 Days
Order Unit	1 Wheel
Product Code	DRC1717



Mascarpone E Gorgonzola

A unique tradition of savouring sweet Gorgonzola DOP, enhanced for added softness from delicate Mascarpone by Guffanti's artisan production. Pair beautifully with sweet wines, chutney, Williams pears, and dried walnuts. Serve alongside hearty crusted bread rolls or crackers for a delightful culinary experience.

Size/Packing	1.2 - 1.7 kg x 1 pc
Shelf Life	20 Days
Order Unit	1 Wheel
Product Code	DRC1718

Testun Di Capra (Forma)



Intense, piquant, and dry cheese with hints of sheep and goat's milk. 'Testùn' is the name given to mixed herds of goats and sheep in Piedmont Occitan valleys. Testùn is often matured for up to a year. Best paired with red wines, chestnut honey, chutney, and rye bread.

Size/Packing	5 - 5.5 kg x 1 pc
Shelf Life	90 Days
Order Unit	1 Wheel
Product Code	DRC1722

Toma Piemontese DOP Piccola



Toma Piemontese DOP, crafted from cow's milk, offers an intense flavour profile with hints of hay and stable notes with a subtle bitterness. It pairs beautifully with red wine, aromatic honey, fresh fruit, black rye bread, and polenta.

Size/Packing	2.5 - 3 kg x 1 pc
Shelf Life	60 Days
Order Unit	1 Wheel
Product Code	DRC1723



Tomino Da Padella



Indulge in the timeless Piedmontese classic: Tomino cow's milk cheese, boasting a soft and delicate milky flavour. Pair it elegantly with white wines and beers, alongside the tangy sweetness of red tomato jam. Complete the experience with traditional Piedmontese breadsticks.

Size/Packing	1 kg x 1 Tray
Shelf Life	25 Days
Order Unit	1 Trays
Product Code	DRC1724

Quartirolo Lombardo DOP (Stagionato)



Quartirolo earned its prestigious DOP status in 1993 and typically matures for 40 days minimum. When ripened, it develops fresh, sharp, and aromatic flavours.

Pair it excellently with white wines and beer, green tomato chutney, aubergine preserve, and fresh fruit like Williams pears. Serve with soft bread and rolls for a delightful culinary experience.

Size/Packing	1.6 - 2.1 kg x 2 pcs
Shelf Life	60 Days
Order Unit	2 Pieces
Product Code	DRC1725



Bastardo Del Grappa Stagionato (Forma)



A culinary masterpiece from the fertile fields of Veneto. Made of the choicest evening and morning cow's milk. Its flavour is both intense and pleasing to the palate.

Pair this delicacy with young red wines or medium-bodied white wines to enhance its essence. For a perfect accompaniment, savour the crisp sweetness of renetta apples, succulent pears, and luscious berries, complemented by the tantalizing notes of pear mostarda.

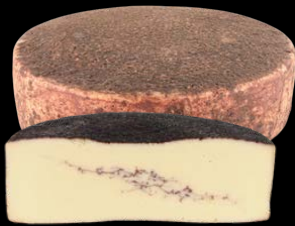
Size/Packing	5 - 5.5 kg x 1 pc
Shelf Life	60 Days
Order Unit	1 Wheel
Product Code	DRC1728



Ubriaco Al Prosecco Doc (Forma)

A cow's milk cheese from the Veneto region, expertly crafted and matured with Prosecco grape marc. This unique process infuses the cheese with a rich wine flavour, resulting in an intense and piquant taste with fruity undertones. Pair this delectable cheese with spicy pumpkin jam, Vin Santo wine jelly, and homemade bread for a delightful culinary experience.

Size/Packing	6.5 - 7 kg x 1 pc
Shelf Life	90 Days
Order Unit	1 Wheel
Product Code	DRC1729



Ubriaco Amarone Della Valpolicella DOPG (Forma)

Savour the essence of Veneto with raw cow's milk cheese, matured with Amarone from Valpolicella, one of the region's most esteemed red wines. Infused with a stripe of wine within, this cheese offers a rich wine flavour, creating a truly indulgent experience. Pair it with your favourite red wines and enjoy it alongside hearty black bread.

Size/Packing	9- 9.5 kg x 1 pc
Shelf Life	90 Days
Order Unit	1 Piece
Product Code	DRC1730



Montasio DOP (Forma)

Savour Friulian cheese, crafted across Veneto (Originally from Montasio Alpine). Aged two to four months offering sweetness with spicy notes. Pair with red wines, chestnut honey, and hot fruit chutney. Enjoy with fresh apples, Passacrassana pears, and rye bread.

Size/Packing	6 - 6.5 kg x 1 pc
Shelf Life	90 Days
Order Unit	1 Wheel
Product Code	DRC1731



Caciocavallo Molisano Semistagionato Cilindrico

This cylinder shape of the classic Caciocavallo Molisano differs from the traditional pear shape. Semi-matured, it has a "pasta filata" texture similar to mozzarella but more flavourful. Perfect for appetizers or lightly grilled slices that melt nicely with a fresh salad.

Size/Packing	2 - 2.5 kg x 1 pc
Shelf Life	90 Days
Order Unit	1 Piece
Product Code	DRC1734



Scamorza Affumicata

'Scamorza' originates from 'Scamozzare,' meaning 'to cut,' reflecting its distinctive portioning. It boasts a sweet and milky taste, with a subtle smokiness. Pair with white wines, beer, or lager, and serve alongside red tomato conserve and ciabatta bread for a delightful experience.

Size/Packing	350 g x 1 Tray
Shelf Life	25 Days
Order Unit	1 Pieces
Product Code	DRC1736



Erborinato Sancarlane Caffè

Sancarlane Blue Coffee, a variation of Novara Blue cheese, named after Arona's patron saint. A distinctive cheese aged for 90 days in our caves, infused with coffee powder during production, crafted from cow's milk sourced from Novara.

Size/Packing	3.5 - 4 kg x 1 pc
Shelf Life	
Order Unit	1 Piece
Product Code	DRC1591



Erborinato Sancarlane Allo Zafferano

Blue cheese from Novara, named after Arona's patron saint. Crafted from cow's Novara milk, it embodies Piedmont's rich blue cheese tradition. Taste: strong, intense, with subtle barnyard notes and distinct Penicillium flavour. Enjoy with passito di Erbaluce di Caluso.

Size/Packing	3.5 - 4 kg x 1 pc
Shelf Life	90 Days
Order Unit	1 Piece
Product Code	DRC1589



Taleggio DOP B.G. Incarto Nero

Taleggio DOP undergoes baking at 20-30°C to eliminate excess serum and matures in the natural caves of Valsassina, renowned since the eighteenth century for refining cheeses. Pair with Red wines, green tomato chutney, rose conserve, Fresh fruit (Williams pears), Soft bread or rolls.

Size/Packing	1.8 - 2.2 kg/pc
Shelf Life	40 Days
Order Unit	1 Piece
Product Code	DRC1593



Formaggio DI Pecora Di Bitti Semistag

Exceptional artisanal sheep milk cheese, embodying the renewed tradition of Sardinian cheesemaking. It has an intense taste and slightly spicy. Pair with red wines, oranges and figs. Quince chutney and "Pane Carasau" bread.

Size/Packing	2.5 - 3.5 KG
Shelf Life	60 Days
Order Unit	1 Piece
Product Code	DRC1594

Sheep Cheese



Pecorino Toscano DOP Fresco (Forma)

Tuscan pecorino sheep's cheese offers a sweet flavour, perfect for enjoying fresh or ripened. Produced across Tuscany and select areas of Umbria, with Maremma as the main production hub. Pair with red wines and accompany with hot green tomato chutney and Tuscan unsalted bread 'Sciocco'

Size/Packing 2 - 2.5 kg
Shelf Life 60 Days
Order Unit 1 Wheel
Product Code DRC1733



Formaggio Allo Zafferano V (forma)

Crafted from traditional sheep milk in Sicily infused with saffron, sourced from Enna, the renowned saffron-producing county. The saffron enhances the cheese's flavour profile, while whole peppercorn grains add depth to its character. Pair beautifully with white and red wines, spiced pears, quince mustard, fresh broad beans, peas, white pasta and loaf bread.

Size/Packing 3 - 3.5 kg x 1 pc
Shelf Life 90 Days
Order Unit 1 Wheel
Product Code DRC1738



Pecorino Al Tartufo

Savour the exquisite blend of sheep milk and black summer truffle from Tuscany. Enjoy the rich flavour of sheep's milk complemented by the earthiness of truffle. Perfect for crostini, warm bread, or alongside a platter of salami and cheeses. Pair with red wine and Tuscan bread for a truly authentic experience.

Size/Packing 1 - 1.5 kg x 1 pc
Shelf Life 60 Days
Order Unit 6 Pieces
Product Code DRC1732



Fiore Sardo DOP (Forma)

The bold flavours of Sardinia with our intense and spicy sheep cheeses, coated in olive oil, wine vinegar, and table salt emulsion. Smoked using Sardinian wood during curing, it pairs perfectly with fresh broad beans and peas, oranges and figs, tangy quince mustard, and Carrasau bread.

Size/Packing 3 - 3.5 kg x 1 pc
Shelf Life 90 Days
Order Unit 1 Piece
Product Code DRC1741



Goat Cheese



Robiola D'Alba Al Tartufo

Robiola infused with small pieces of black truffle. It boasts a sweet, slightly acidic flavour profile with aromatic undertones. Pair elegantly with white wines, lagers, marmalade, fresh fruits, and 'Biove' bread.

Size/Packing	300 - 350 gm x 1 pc
Shelf Life	45 Days
Order Unit	1 Wheel
Product Code	DRC1720



Roccaverano DOP

Savour the rich and creamy delight of this Roccaverano goat milk cheese from the southern part of Piedmont. Aged for 15 days. Perfectly complemented by white wines, lagers, marmalade, fresh fruit, and the nutty sweetness of walnut or raisin bread.

Size/Packing	300 g x 1 pc
Shelf Life	30 Days
Order Unit	1 Wheel
Product Code	DRC1721



Robiola Di Capra Crosta Fiorita

Savour the aromatic delight of this small white blossoming goat milk cheese. Pairs perfectly with fruity white wines or light reds. Enjoy it with the sweetness of orange marmalade or pumpkin and ginger jam, walnut or grape bread.

Size/Packing	500 g x 1 pc
Shelf Life	30 Days
Order Unit	1 Wheel
Product Code	DRC1727

Buffalo Cheese



Robiola Di Bufala

Lombardia's Sweet and soft fresh cheese is crafted from buffalo milk and matured for approximately 15 days. With its delicate white blossoming rind and creamy, melting texture. Pairs beautifully with white wines, lagers, orange jam or pumpkin and ginger jam. Enjoy alongside fresh fruit or slices of raisin walnut bread for a truly delightful experience.

Size/Packing	280 g x 1 pc
Shelf Life	30 Days
Order Unit	1 Wheel
Product Code	DRC1726

Goat & Sheep Cheese



Canestrato Lucano (Forma)

This classic cheese from the Basilicata region is nestled in the mountain valleys along the Agri River. Canestrato is distinguished by its blend of goat's and sheep's milk, imparting a unique flavour. Pair it with red wines, honey, pear, and quince mustard, along with white pasta and homemade bread.

Size/Packing	3 - 3.5 kg x 1 pc
Shelf Life	90 Days
Order Unit	1 Wheel
Product Code	DRC1735

Cow & Goat & Sheep Cheese



Robiola Tre Latti Mini

Blending cheeses from cow, sheep, and goat milk creates a delicate 'Robiola' with faint traces of sheep and goat's milk, slightly acidic in taste. Pair with fruity white wines or lagers, marmalade, marrow and ginger conserve, fresh fruits, walnut or raisin bread.

Size/Packing	Approx. 180 - 200 g
Shelf Life	25 Days
Order Unit	1 Piece
Product Code	DRC1609



Castelmagno DOP Prodotto Della Montagna (Forma)

Experience the intense flavour of penicillium when aged to perfection for six months. Exclusive to the Val Grana region, earned DOC status in 1982. Pair with red wines or sweet liqueurs, white watermelon chutney, blueberry jam, hearty rye bread, or creamy polenta.

Size/Packing	5.5 - 6 kg x 1 pc
Shelf Life	90 Days
Order Unit	1 Wheels
Product Code	DRC1713



Raschera DOP (Forma)

Raschera, named after an alpine hut in Magliano Alpi, offers an intense flavour with subtle hints of goat and sheep. Delivers a satisfying taste on the palate when ripened. Ideal pairings include red wines and beers, grapes, green tomatoes, and wholemeal bread.

Size/Packing	Approx. 6.5 - 7 kg x 1 pcs
Shelf Life	90 Days
Order Unit	1 Wheel
Product Code	DRC1719



Cow & Sheep Cheese



Robiola Due Latti Mini

High-class cow and sheep cheese from Tomino boasts a delicate and balanced flavour that reaches maximum fragrance when ripe. Pair it exquisitely with red tomato jam and Piedmont breadsticks for a culinary delight.

Size/Packing	Approx. 150 - 200 g
Shelf Life	25 Days
Order Unit	1 piece
Product Code	DRC1592