



ROGNONI
UMBERTO

FORMAGGIAI DAL 1913

[CHEESEMONGERS SINCE 1913]

Unique

2023 Edition

INTERACTIVE QR CODES
SCAN OR CLICK



Taste bets

Our job is trading wholesale in cheese and cured meats. We have experience: we know the market and the products; we select them directly from the place of origin to provide our customers with truly unique products.

Today, our research is joined by a key word: creativity. We offer cheeses which represent the culture of a territory, whereas others are renewed thanks to hazardous, irreverent combinations. Bold ideas with exuberant, appealing ingredients, which become new, unexplored flavours, modern and glamorous.

Improbable recipes on paper which prove to be unexpected gifts on the palate, desired, but always silent, almost sinful, magnificent, international gourmet flavours.

We have selected some of these specialities for you.

PROVOLONE, BLUE

UV = Trade unit
TMC = Shelf life at production
dys = Days • CT = Carton

"Unique" catalogue
Rognoni Umberto



PROVOLONE DEL MONACO PDO



Raw milk

The uncontaminated uniqueness of the Sorrento Peninsula and the Monti Lattari, the highest quality milk from Agerola and the skill of local cheesemakers create this exquisite spun paste cream-coloured "melon". Sweet and sharp flavour, amazingly rich aromas.

UV	Ball
Weight	2,5kg
Code	903068
TMC	180 dys
UV/CT	1
Price list	07



BLU TARTUFO ROGNONI



Pasteurised milk

Creamy, blue-veined cheese embraces black summer truffle, unchallenged king of the undergrowth. Delicate persistent flavour. Authentic gourmet product. A taste bet.

UV	1/2	1/8
Weight	6 kg	1,5kg
Code	904437	904438
TMC	45 dys	45 dys
UV/CT	1	4
Price list	05	05



BLU DI BUFALA



Pasteurised milk

Revisited, blue cheese, made from buffalo milk. Dry and amber-coloured, the external parallelepiped shape encloses a straw yellow coloured cream with deep blue veins, featuring an intense aroma and strong flavour, as well as delightful "sweetness" typical of buffalo milk.

UV	Square
Weight	4kg
Code	901670
TMC	60 dys
UV/CT	1
Price list	11



BLU DI BUFALA MUSCAT



Pasteurised milk

Absolute, blue-veined delicacy: 100% buffalo milk. An unexpected and appreciated gift: vivacious, intense, aromatic and sweet flavour, thanks to the Moscato lees with which it is paired. The grey, elegant and dry rind is ribbed on the faces while the side surface is smooth.

UV	Square
Weight	4kg
Code	901671
TMC	60 dys
UV/CT	1
Price list	11



TOMA BLU WITH AROMATIC HERBS



Pasteurised milk

Taste it and be carried away to enchanted places: pastures, fields, mountains, open skies, fragrant shops. Buttery, delicate, cow milk blue-veined cheese aged in oak casks. Enriched with aromatic herbs that dictate the flavours unfolding on your palate.

UV	Wheel
Weight	8kg
Code	903858
TMC	100 dys
UV/CT	1
Price list	14



PECORINO BARUNISSA



Pasteurised milk

The union of two titans of unparalleled heritage of Italian cuisine. The distinctive and tangy flavoured Sicilian sheep cheese with bright veins of balsamic vinegar of Modena PGI (sweet and sour, balanced). Amazing. An unexpected and surprisingly balanced flavour.

UV	Wheel
Weight	2,5kg
Code	903838*
TMC	180 dys
UV/CT	1
Listino	17

* = Vacuum-packed



BLUGINS®



Pasteurised milk

Modern, attractive flavour for those who seriously crave the desire to enjoy something truly unique. Result of an absolute icon like cow milk blue-veined cheese refined in an absolute icon like Gin to create a third absolute icon.

UV	Wheel
Weight	2,5kg
Code	903857
TMC	100 dys
UV/CT	1
Listino	14



TABACCACCIO



Raw milk

Aged in grottos on wooden planks, then inside casks where the tobacco meets old home-made rum. Brown on the outside, tone-ontone on the inside: the ivory paste plays with the gold colour of the rum. Complex and balanced, between sweet and salty. Very, very persistent.

UV	Square
Weight	3kg
Code	904443*
TMC	120 dys
UV/CT	1
Price list	11

* = Vacuum-packed

“UBRIACHI”, REFINED, BLUE

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BASAJO®



Raw milk

Intuition and skill result in this blue-veined cheese, where rich, intense goat milk perfectly combines with refinement in sweet white passito wine. As shiny as gold on the surface, Basajo® is an experience for palates eager to capture the multitude of shades and colours.

UV	1/2
Weight	1,4kg
Code	903856
TMC	100 dys
UV/CT	1
Price list	14



BLU '61®



Pasteurised milk

Intense, dark, brilliant red. The colour of blueberries and Raboso passito Trevigiano in which the blue-veined cheese is refined. Red: the colour of the history of love from which Blu '61® is born and gets its flavour. The magic that only the balance of an inextricable link can create.

UV	Wheel
Weight	2,3kg
Code	903855
TMC	90 dys
UV/CT	1
Listino	14



ROSSINI



Pasteurised milk

Exquisite, blue-veined cow milk cheese refined with the yellow liquid gold called Passito of Pantelleria. The characteristic scent of Muscat and the sweetness of the wine mix with the sharp flavourful notes of the dairy product, creating an unending symphony of tastes.

UV	Wheel
Weight	1,8kg
Code	904367
TMC	60 dys
UV/CT	1
Price list	11



UBRIACO CHEESE WITH RABOSO RESERVE



Pasteurised milk

Intense purple veins of red wine penetrate the cheese aged at least 12 months. Yellow, semi-hard, flavourful, and scented paste. The grape marc deposited during the refining phase sits on the opaque purple surface. Tipsiness at the highest levels, directly from Veneto.

UV	Wheel
Weight	6,5kg
Code	903823
TMC	120 dys
UV/CT	1
Listino	14



UBRIACO CHEESE WITH PROSECCO DOC



Pasteurised milk

Result of the casual nature and vivacious creativity of the farmers from Treviso. Mother Nature still dictates the rhythms: in September, the wheel is immersed in the grape must for several days, to achieve a delicate, fresh, and fruity flavour.

UV	Wheel
Weight	6kg
Code	903820*
TMC	120 dys
UV/CT	1
Price list	14
* = Vacuum-packed	



UBRIACO CHEESE WITH BEER



Pasteurised milk

Beer and massage...For 6 months? The dream of many. This cheese rests in vats of excellent craft red ale and is massaged several times to make its paste decisive to smell and balanced to taste. Exquisitely “drunk”.

UV	Wheel
Weight	6,5kg
Code	903854*
TMC	100 dys
UV/CT	1
Listino	14
* = Vacuum-packed	



ROGNONI UMBERTO

FORMAGGIAI DAL 1913

ROGNONI UMBERTO srl

Via Damiano Chiesa, 13 • 20081 Abbiategrasso (MI) • Italy

(T): +39.02.940.103.03 • (F): +39.02.946.2199

info@rognoniformaggi.it • www.rognoniformaggi.it



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Rognoni Umberto
Catalogo prodotti



Rognoni Umberto
Product catalogue



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