

Cheese

Sogliano al Rubicone (FC)

Fossa Pellegrini

via Le Greppe, 14

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🌐 www.formaggiodifossa.it

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shop: yes

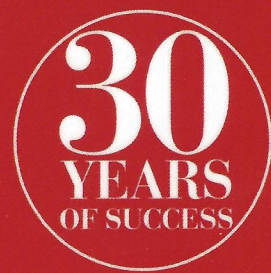
e-commerce: no



A small family operation this, involved for many years in the processing and ageing of traditional Formaggio di Fossa in ancient caves. The cheese is matured underground for about three months until it acquires the characteristic flavour that transforms it into an unrivalled speciality. The Pellegrinis have the largest existing pit, at Sogliano, and select the best cow-milk, pecorino, mixed pecorino and goat-milk cheeses, ensuring they become quality products. The dairy is among the founding members of the consortium for the protection of Fossa.

Gambero Rosso

2017



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