

The Company

Today “Luigi Guffanti” still selects its cheeses from the same production sites as it did back in 1876. Once selected, these cheeses, preferably made with raw milk directly at the milking dairies, then undergo a refining process that takes place inside special caves owned by “Luigi Guffanti”. Only after this are they ready for delivery to gourmets.

An established presence both in Italy and Europe, and in the influential markets of America, Asia and Oceania, “Luigi Guffanti” regularly attends the top trade fairs and national and international events in the sector, supplying the cheese trolleys of prestigious restaurants, discerning distributors and the delicatessen counters of food stores which offer specialty cheeses of the highest tradition.

Cherished for You

Fresh, medium-aged and blue cheeses, cheeses from around the world... after their selection and aging and refining processes, “Luigi Guffanti” prepares them so that they reach the end consumer in prime condition.

The cheeses are carefully selected, then cut, if necessary, into sizeable pieces and packaged to perfection, sometimes inside little wooden boxes available in a range of sizes. This is how the cheeses are delivered, ready for presentation on restaurant cheese trolleys or for display in sales counters.