



PRODUCTS CATALOG



## CACIORICOTTA MIXED MILK CHEESE

SALTED BY HAND

The art of blending the best cow's, sheep's and goat's milk \*\* from Puglia. Made with traditional craftsmanship: it is salted by hand and left to mature for a short time. It is eaten in a variety of ways - sliced as an appetizer, grated in flakes with pasta and tomato or pasta with cheese and pepper. Delicious in minestrone or pea soup and as part of the filling in stuffed aubergines. Easy and tasty in sandwiches.

\*\*Contains lactose and milk proteins

### Consumption and conservation advice:

The cacioricotta cheese comes in a vacuum pack, and we recommended it's consumed within 180 days of production. Once opened, it must be closed well, stored in the refrigerator and consumed within a week to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E001
<b>DESCRIZIONE</b>	CACIORICOTTA MIXED MILK CHEESE
<b>PREZZO</b>	4,90 €



## CACIORICOTTA CHEESE WITH CHILLI

SALTED BY HAND

It burns, but less than the Salento sun!: just enough to bring a little heat and pleasure to a rice, pasta or pizza dish! In the delicate stage of breaking the curd, just the perfect amount of crushed chilli is added to the cheese. All the rest is the story of abundant care towards this product made from exclusively Apulian milk \*\* from sheep, goats and cows, before finally being salted by hand.

\*\*Contains lactose and milk proteins

### Consumption and conservation advice:

The cacioricotta cheese comes in a vacuum pack, and we recommended it's consumed within 180 days of production. Once opened, it must be closed carefully, stored in the refrigerator and consumed within a week to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E002
<b>DESCRIZIONE</b>	CACIORICOTTA CHEESE WITH CHILLI
<b>PREZZO</b>	5,90 €



## CACIORICOTTA SMOKED CHEESE

SALTED BY HAND

Pride of place at the table comes with this cacioricotta cheese \*\* made of mixed cow's sheep's and goat's milk all sourced in Apulia. The artisanal salting is done by hand but with an extra touch added to it by the process of smoking. This processing step adds a characteristic flavor, which can make this short-aged cheese the hero of any condiment for pasta dishes or on pizza.

\*\*Contains lactose and milk proteins

### Consumption and conservation advice:

The cacioricotta cheese comes in a vacuum pack, and we recommended it's consumed within 180 days of production. Once opened, it must be closed carefully, stored in the refrigerator and consumed within a week to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E003
<b>DESCRIZIONE</b>	CACIORICOTTA SMOKED CHEESE
<b>PREZZO</b>	5,90 €



## CACIORICOTTA WITH NEGROAMARO

SALTED BY HAND

Salento is sun, sea, wind and wine. The strength of Negroamaro wine, when its body becomes the bed in which cacioricotta cheese is matured, becomes like a caress. The intriguing beauty of its red onion purple colour accompanies the more robust flavor that the wine imparts. It is the "junior" of the cow's, sheep's and goat's milk \*\* combined with the artisanal knowledge of the master cheesemaker Gallone's salting by hand.

\*\*Contains lactose and milk proteins

### Consumption and conservation advice:

The cacioricotta cheese comes in a vacuum pack, and we recommended it's consumed within 180 days of production. Once opened, it must be closed carefully, stored in the refrigerator and consumed within a week to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E004
<b>DESCRIZIONE</b>	CACIORICOTTA WITH NEGROAMARO
<b>PREZZO</b>	5,90 €



## CACIORICOTTA LACTOSE FREE

SALTED BY HAND

As good as any cheese, but lactose free! It is the ideal cacioricotta for those who do not want to give up the taste of cow's milk which, for this process, is delactosed. Gallone chooses only milk from farms in Puglia for his products. As with the other products, the artisanal salting is done by hand and is easily recognizable by the external vertical grooves. It is a pleasure to season your pasta with sauce or your pizza with this cheese.

### Consumption and conservation advice:

The cacioricotta cheese comes in a vacuum pack, and we recommended it's consumed within 180 days of production. Once opened, it must be closed carefully, stored in the refrigerator and consumed within a week to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E005
<b>DESCRIZIONE</b>	CACIORICOTTA LACTOSE FREE
<b>PREZZO</b>	6,90 €



## CACIORICOTTA COW'S MILK CHEESE

SALTED BY HAND

The freshness of the cacioricotta cheese, enjoyed on any plate of pasta, legumes or soups, is also channelled by the delicacy of the taste of the cow's milk \*\*. We always and only choose Apulian milk, the livestock capital of Southern Italy. The art of salting by hand has been handed down for generations, which we continue to use to give you the authentic flavor of our artisanal products of Salento.

\*\*Contains lactose and milk proteins

### Consumption and conservation advice:

The cacioricotta cheese comes in a vacuum pack, and we recommended it's consumed within 180 days of production. Once opened, it must be closed carefully, stored in the refrigerator and consumed within a week to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E006
<b>DESCRIZIONE</b>	CACIORICOTTA COW'S MILK CHEESE
<b>PREZZO</b>	4,90 €



## CACIORICOTTA GOAT'S MILK CHEESE

SALTED BY HAND

This is one of the 'jewels' of the artisanal production of Caseificio Gallone. Goat's milk \*\* is being rediscovered for its easier digestibility and lower lactose content. If we may say so, all seasoned for a great taste. Bite after bite, goat's milk cacioricotta cheese invites a moreish sensation and enriches all pasta dishes with flavour, from pasta to rice, and sauces to soups.

\*\*Contains lactose and milk proteins

### Consumption and conservation advice:

The cacioricotta cheese comes in a vacuum pack, and we recommended it's consumed within 180 days of production. Once opened, it must be closed carefully, stored in the refrigerator and consumed within a week to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E007
<b>DESCRIZIONE</b>	CACIORICOTTA GOAT'S MILK CHEESE
<b>PREZZO</b>	6,90 €



## RICOTTA FORTE CHEESE

100 g

It is not spicy, but it does have a strong personality. Ricotta forte\* cheese originates as a fresh ricotta made from a mix of Apulian sheep's, goat's and cow's milk which evolves with a controlled fermentation that Gallone has been able to standardize. The result is a very tasty delicious cheese cream to eat with bread, taralli bread rings, crackers, or with pasta and rice, in panzerotti, or as an accompaniment to french fries. It has an average maturing period of 12 months.

\*Naturally lactose free

### Consumption and conservation advice:

Ricotta forte cheese comes in a jar or in a plastic container. We recommend it's consumed within 365 days from the packaging date. Once opened, it must be closed carefully, stored in the refrigerator and consumed within two weeks to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E008
<b>DESCRIZIONE</b>	RICOTTA FORTE CHEESE
<b>PREZZO</b>	2,90 €



## RICOTTA FORTE CHEESE

200 g

It is not spicy, but it does have a strong personality. Ricotta forte\* cheese originates as a fresh ricotta made from a mix of Apulian sheep's, goat's and cow's milk which evolves with a controlled fermentation that Gallone has been able to standardize. The result is a very tasty delicious cheese cream to eat with bread, taralli bread rings, crackers, or with pasta and rice, in panzerotti, or as an accompaniment to french fries. It has an average maturing period of 12 months.

\*Naturally lactose free

### Consumption and conservation advice:

Ricotta forte cheese comes in a jar or in a plastic container. We recommend it's consumed within 365 days from the packaging date. Once opened, it must be closed carefully, stored in the refrigerator and consumed within two weeks to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E009
<b>DESCRIZIONE</b>	RICOTTA FORTE CHEESE
<b>PREZZO</b>	4,90 €



## STRONG RICOTTA SQUEEZE CHEESE

Are you in a hurry but do you like tasty food? Simply squeeze our strong fermented ricotta\* cheese carefully crafted by Gallone Dairy. It will quickly enrich your sandwich, French fries, bruschetta, pizza and even your risotto or pasta with tomato sauce.

\*Naturally lactose free

### Consumption and conservation advice:

Ricotta forte cheese comes in a plastic container squeezer. We recommend it's consumed within 90 days from the packaging date. Once opened, it must be closed carefully, stored in the refrigerator and consumed within two weeks to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E080
<b>DESCRIZIONE</b>	STRONG RICOTTA SQUEEZE CHEESE
<b>PREZZO</b>	3,90 €



## RICOTTA FORTE 'HORECA' HAMPER

1 kg

It is perfect for appetizers, fillings, first courses, pizzas and panzerotti, as well as an accompaniment to dipping fries. It is not spicy, but it has a strong personality. It is made from fresh ricotta from a mix of Apulian sheep's, goat's and cow's milk which, with patient waiting, evolves into a controlled fermentation that Gallone has been able to standardize. Ricotta forte \* has an average maturing of 12 months.

\*Naturally lactose free

### Consumption and conservation advice:

This Ricotta forte\* comes in a large plastic jar. We recommend it's consumed within 365 days from the packaging date.

Once opened, it must be closed carefully, stored in the refrigerator and consumed within two weeks to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E010
<b>DESCRIZIONE</b>	RICOTTA FORTE 'HORECA' HAMPER
<b>PREZZO</b>	11,90 €



## RICOTTA FORTE 'HORECA' HAMPER

5 kg

It is perfect for appetizers, fillings, first courses, pizzas and panzerotti, as well as an accompaniment to dipping fries. It is not spicy, but it has a strong personality. It is made from fresh ricotta from a mix of Apulian sheep's, goat's and cow's milk which, with patient waiting, evolves into a controlled fermentation that Gallone has been able to standardize. Ricotta forte \* has an average maturing of 12 months.

\*Naturally lactose free

### Consumption and conservation advice:

This Ricotta forte\* comes in a large plastic jar. We recommend it's consumed within 365 days from the packaging date.

Once opened, it must be closed carefully, stored in the refrigerator and consumed within two weeks to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E011
<b>DESCRIZIONE</b>	RICOTTA FORTE 'HORECA' HAMPER
<b>PREZZO</b>	39,90 €



## RICOTTA FORTE WITH TRUFFLE

This cheese cream \* is dedicated to gourmet palates who love black truffles, enhanced here by a perfect union with the strong personality of the Apulian ricotta forte. Who wouldn't want a gift like this? To be savored as an appetizer spread on croutons, taralli or bread sticks, with risotto or first courses. It has an average maturing of three months.

\*Naturally lactose free

### Consumption and conservation advice:

This Ricotta forte comes in a jar. We recommend it's consumed within 90 days from the packaging date.

Once opened, it must be closed carefully, stored in the refrigerator and consumed within two weeks to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E012
<b>DESCRIZIONE</b>	RICOTTA FORTE WITH TRUFFLE
<b>PREZZO</b>	3,90 €



## RICOTTA FORTE CHEESE

170 g

It is not spicy, but it does have a strong personality. Ricotta forte\* cheese originates as a fresh ricotta made from a mix of Apulian sheep's, goat's and cow's milk which evolves with a controlled fermentation that Gallone has been able to standardize. The result is a very tasty delicious cheese cream to eat with bread, taralli bread rings, crackers, or with pasta and rice, in panzerotti, or as an accompaniment to french fries. It has an average maturing period of 12 months.

\*Naturally lactose free

### Consumption and conservation advice:

Ricotta forte cheese comes in a jar or in a plastic container. We recommend it's consumed within 365 days from the packaging date. Once opened, it must be closed carefully, stored in the refrigerator and consumed within two weeks to best retain its delicacy and organoleptic characteristics.

<b>CODICE PRODOTTO</b>	E013
<b>DESCRIZIONE</b>	RICOTTA FORTE CHEESE
<b>PREZZO</b>	4,50 €



## HOLIDAYS IN PUGLIA

- n. 1 80g jar of cream of ricotta forte\* with truffle
- n. 1 170g jar of ricotta forte\*
- n. 1 250-300 g mixed milk artisanal cacioricotta\*\*
- n. 1 250-300g artisanal cacioricotta\*\* with Negroamaro wine
- n. 1 500 ml 500 evo oil from the Gallone collection
- n. 1 350g packet of classic Apulian evo oil taralli\*\*\*
- n. 1 350g packet of taralli\*\*\* with Nero di Troia wine
- n. 1 350g packet of taralli\*\*\* with broccoli rabe

\*Naturally lactose free

\*\*Contains lactose and milk proteins

\*\*\*Contains glutine and sulphites

<b>CODICE PRODOTTO</b>	E087
<b>DESCRIZIONE</b>	HOLIDAYS IN PUGLIA
<b>PREZZO</b>	39,90 €



# ITALIAN CHEESE COLLECTION

- n. 2 pieces of mixed milk cacioricotta\*\*
- n. 2 pieces of goat's milk cacioricotta\*\*
- n. 2 pieces of cacioricotta\*\* with Negroamaro wine
- n. 2 pieces of smoked cacioricotta\*\*
- n. 2 pieces of lactose-free cacioricotta
- n. 2 pieces of cacioricotta\*\* with chili
- n. 1 gift 100g jar of ricotta forte\*

\*Naturally lactose free  
 \*\*Contains lactose and milk proteins

<b>CODICE PRODOTTO</b>	E088
<b>DESCRIZIONE</b>	ITALIAN CHEESE COLLECTION
<b>PREZZO</b>	59,90 €



## ANGELA'S KITCHEN

- n. 3 pieces 80g jar of cream of ricotta forte\* with truffles
- n. 3 pieces 170g jar of ricotta forte\*
- n. 3 pieces of mixed milk cacioricotta\*\*
- n. 3 pieces of cacioricotta\*\* with Negroamaro wine
- n. 2 500 ml containers of evo oil from the Gallone collection
- n. 2 350g packets of classic Apulian taralli\*\*\*
- n. 2 350g packets of taralli\*\*\* with Nero di Troia wine
- n. 2 350g packets of taralli\*\*\* with broccoli rabe

\*Naturally lactose free

\*\*Contains lactose and milk proteins

\*\*\*Contains glutine and sulphites

<b>CODICE PRODOTTO</b>	E089
<b>DESCRIZIONE</b>	ANGELA'S KITCHEN
<b>PREZZO</b>	79,90 €



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