



## **Caseificio Ghidetti: a family history since 1937**

Caseificio Ghidetti is a producer of typical and DOP cheeses for three generations.

We are artisans by nature, we maintain the art of "knowing how to do things people like well" and some of our productions, such as that of Grana Padano, are still made by hand according to tradition.

The company started way back in 1937, when Willemo Ghidetti founded the first, tiny dairy in Isola Rizza, Verona, Italy.

The sons and then the grandsons, the current driving force of the company, had the ability to make the family business live and grow.

Today the dairy is projected towards exports, offers cutting-edge machinery and safe and automated processing.

## **Inspired by milk: our short production chain and our "green" soul**

We produce cheese with 100% Italian fresh milk, collected every day from the farms located at a maximum distance of 20 km from the dairy. The short supply chain is a primary feature for our production, which allows us to preserve all the nutrients of the milk and thus guarantee our customers traceability, recognisability, quality and safety.

Among the various certifications, we also boast the Classyfarm, which certifies our stables for animal welfare.

Our company is also equipped with a photovoltaic system that produces 180,000kWh/year of clean energy which is equal to over 80,000kg. less CO2 emitted into the atmosphere.

## **Ghidetti 1937**

Ghidetti 1937 brand offers a wide range of typical Italian PDO and non- PDO cheeses, hard, stretched, blue, fresh and dairy products.

Among our main products we find Grana Padano PDO, Provolone Valpadana PDO (of which we are a member of the consortium), Parmigiano Reggiano PDO, scamorza, ricotta and fiordilatte mozzarella.

To meet the needs of the various customers we address, from food service to retail, up to industry. We offer our cheeses in the most varied formats and cuts, from whole wheels to single-servings.



### **Our best seller: Grana Padano Sole Luna**

In 2019 the "Gli Ancestrali" project was born, which aims to include a range of high-end cheeses of the local tradition.

In particular, the first born of this line is the Grana Padano Sole Luna. A superior product for several reasons:

- is produced with 100% Italian milk, collected in the province of Verona, in farms located a few kilometers from the dairy
- the cows are fed with fresh grass and hay, without ensiled fodder
- the milk is collected twice a day, in the morning and in the evening ( hence the name Sole Luna - Sun Moon). Twice, because everything can change in one day, even milk: light and delicate in the morning, rich and creamy in the evening
- is produced according to the traditional recipe of the Benedictine monks, handed down for 1000 years.

The result is a cheese with a scent of butter, hay and dried fruit. The flavor is intense and sapid, but at the same time fragrant and fine, never aggressive.

Its graininess is evident with the homogeneous presence of crystallized amino acids. The radial scale fracture is typical of long ageing.

### **Grana Padano Sole Luna won Gold Medal at World Cheese Awards 2022**

On 2 November 2022, during the 34th edition of the World Cheese Awards, the most important international cheese competition in the world, the 2022-23 Awards were presented at the International Convention Center Wales in Newport, Wales.

Our Grana Padano Sole Luna 24 months competed together with thousands of other cheeses divided into 143 different categories, obtaining the **gold medal**. A success that, after the silver medal won in the 2021 edition, further strengthens our faith in the Gli Ancestrali project.

The jury of this tasty competition is made up of 250 gastronomic experts and the public participating in these days is made up of final consumers.



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