

# LA CA SE RA

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LAGO MAGGIORE  
ITALY

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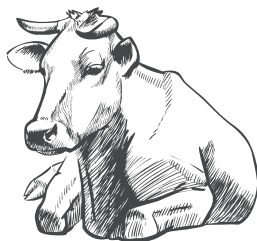




# La Casera Story

The magical circle of flavours, fragrances and local traditions.

Since 1991, Eros transformed a small shop in the focus of his work of research of the best local and national dairy producers. Eros favours local products because cheese refinement requires features that comply with the production environment. Eros carefully selects his producers: family businesses, mainly from Piedmont and from Ossola Valley companies. He prefers raw milk producers, the ones who work with non-pasteurized milk.



# THE FIVE STEPS

## of the cheese making process

### 1° Pasture

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### 2° Milking

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### 3° Processing

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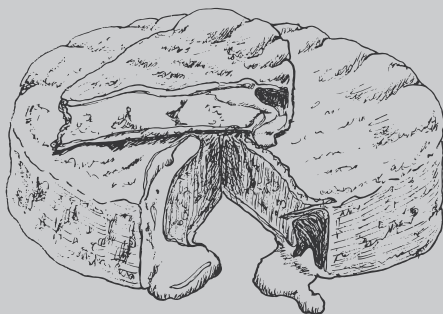
### 4° The cellar

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### 5° Delivery

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It began as a simple shop where they used to sell typical products focusing on quality and innovation, rather than on brands and trends.

Then Eros and Cristina, both of them always open to innovation, have transformed it in a bigger space of continuous research of new flavours, by renovating and enlarging it with the creation of an ageing cellar in the centre of Intra and the recent tasting room dedicated to their best products.



Eros Buratti is a cheese affineur, an ancient profession that is part of the traditions of a land surrounded by green pastures.

He takes care of the process of ripening an immature cheese to develop the flavours and consistency that make it ready to eat.

Thanks to his solid and vast knowledge of cheese and its production techniques, he only selects those that he considers to be the best and the healthiest.

All cheeses, carefully selected by Eros, are ripened in our natural cellar with particular attention to the nuances of their fragrances and aromas, as for the “Robiola Incavolata”, fresh cheese affinated in cabbage leaves for 20 days, or for the “Blu al Don Santo” which is aged in barrels full of liquor wine.

“Robiole”, “Tome” from Piedmont or Ossola, “Taleggi”, the famous “Bettelmat” made with raw milk of the “Bruna Alpina Piemontese” cow bred, are only few examples of the great selection typically linked to our own areas, that you can find, buy and taste at “La Casera”.



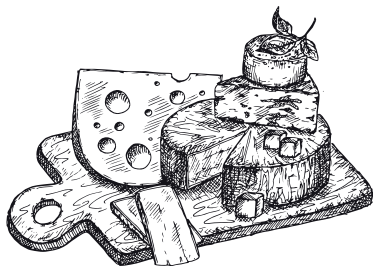


# The Agffinage cellar

The cheese laboratory is certified with the CEE European mark, that allows Eros to cut, package and deliver cheese to Italy, Europe and the rest of the world according to the current European laws.









## La Bottega con i tavoli

“The Bistrot with tables”, is how Eros loves to present his tasting room inside his company. Since 2012 “La Casera” is also a chance to taste the best products directly at the store.









# LA CA SE RA

THE ART OF AFFINAGE AND AGING  
CHEESES AROUND THE WORLD  
BISTROT WITH TABLES

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