



Fatto a mano. Da sempre.

- AURICCHIO Provolone Piccante is Italy's No 1 Provolone.
- Type: Semi hard cheese.
- Aged: over 12 months.
- Texture: firm and smooth.
- Colour: Pale yellow.
- Flavour: buttery, mild, sharp, spicy, sweet, tangy.
- Made from pasteurized cow's milk.
- Produced in the Po valley region.
- Moulded by hand, no matter the size shape or form.
- Ideal as a cooking ingredient, especially on pizza, melted on meat and chicken dishes, sliced in sandwich or cut into chunks and eat it on its own.



Provolone Classico Salame
100kg x 1 - AURCLA100



Provolone Classico Salame
50kg x 1 - AURCLA50



Provolone Classico Salame
30kg x 1 - AURCLA30



Provolone Classico Mandarino
20kg x 1 - AURMAN



Provolone Classico
5kg x 2 - AURCLACRY



Provolone Classico
200g x 24 - AURCLA200GX24



Provolone Classico Slices
100g x 10 - AURCLASLIC100G

