ANDREA ADORNO

Category: Dairy products
business description: The presence of the Adorno family in Ponti dates to 1600 and the start of the transformation of goat's milk into cheese to 1800. Today, using the milk of the livestock bred on-site, the Adorno farm produces the famous Robiola di Roccaverano in many versions: with 100% goat's milk or with goat and cow's milk, aged in a traditional way or wrapped in aromas or in leaves of fig, vine, cabbage (called incavolata) and chestnut. At the store and in the sought-after holiday farm (which offers a catering service and accommodation) there are fresh goat tomini, toma of pure goat aged at least six months and toma macerated in Brachetto pomace, as well as cured meats and beef and kid meat bred on-site.
phone: +39 (0144) 485236
Phone 2: +39 328.7063199 **E-mail:** info@agriturismoadorno.it

Links

http://www.adornoprodottitipici.com

Photos







