

SICILFORMAGGI®

naturalmente buoni

USA

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CUSTOMER



1SRS

RICOTTA SALATA

Obtained by maturing fresh ricotta and subsequently salted on the rind. One of the most famous typical Sicilian cheese specialty, commonly used especially to enrich first courses.



sheep 60 gg 360gg

500 g
1.102 lb

Price per pound

\$ 9.00

Quantity



1SFPS20

FORMAGGIO PRIMO SALE CON OLIVE

Primo sale cheese and Sicilian olives from Belice Valley get along together. Enjoyed with a touch of extra virgin olive oil and a slice of Sicilian brown bread for an intense fruity taste.



sheep 15 gg 360 gg

2 kg
4.409 lb

Price per pound

\$ 10.00

Quantity



1SFPS2P

FORMAGGIO PRIMO SALE CON PEPE NERO

The perfect combination between soft paste and peppercorns, an explosion of flavor arising from the Sicilian tradition, from spicy and seductive aromas of fresh berries.



sheep 15 gg 360 gg

2 kg
4.409 lb

Price per pound

\$ 10.00

Quantity



1SFPS2PI

FORMAGGIO PRIMO SALE CON PISTACCHIO

The quality of being the best Sicilian pistachio in fresh cheese, in which the taste of crispy chopped pistachios offers an irresistible consistency.



sheep 15 gg 360 gg

2 kg
4.409 lb

Price per pound

\$ 12.00

Quantity



1SFPS2PS

PRIMO SALE AL POMODORO

The tomato, prince of our tables, gives the palate a fresh and at the same time sweet flavor that goes well with the delicacy of our milk. From the union of these two ingredients, was born the primo sale cheese with sun-dried tomatoes. To be enjoyed with a slice of bread and glass of wine.



Price per pound
\$ 12.00

Quantity



5ACF

COSACAVADDU FRESCO

One of the oldest cheeses produced in Southern Italy, it has a characteristic parallelepiped shape, delightful taste and a delicate flavor.



Price per pound
\$ 11.00

Quantity



1SFPS2N

PRIMO SALE CON NOCI

Our Primo Sale with Walnuts is a classic tradition reimagined, featuring tasty pieces of walnuts. Excellent as a cheese board selection, it pairs well with robust red wines.



Price per pound
\$ 12.00

Quantity



4CPS

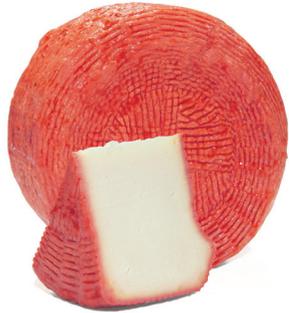
PECORINO STAGIONATO

The flagship of Sicilian cheesemaking tradition, the result of ancient techniques and slow aging. The hand-applied coating with extra-virgin olive oil gives it an inimitable texture and flavor, as tradition dictates.



Price per pound
\$ 15.00

Quantity



1SFFI

FORMAGGIO AL FICO D'INDIA

With its characteristic rind that recalls the color of the Sicilian fruit par excellence, the "prickly pear", its flavor is sweet, typical of the fruit of origin. Thanks to careful medium aging and a process of refining in Sicilian prickly pear purée, it is an excellent cheese to be eaten as a main course with a side dish of raw vegetables. To be enjoyed with a good wine.



sheep 60 gg 360 gg

2 kg
4.409 lb

Price per pound

\$ 20.00

Quantity



1SFME

FORMAGGIO ALLA MELAGRANA

A sheep's milk cheese drowned in pomegranate juice, with a delicate taste, typical of the fruit that inspires it and suitable for those who love the softness of sheep's cheese combined with the scent of the Sicilian land. From the very particular uniform red color of the crust, it is a real delight that combines the most authentic tradition with modern innovation.



sheep 60 gg 360 gg

2 kg
4.409 lb

Price per pound

\$ 20.00

Quantity



1SFDG

FORMAGGIO DON GIOVANNI

Drawing from the stimulating and toning properties of guarana, and the rose petals, the undisputed symbol of romance, comes Don Giovanni Cheese. Named after the legendary character who pursued pleasure as the essence of life.



sheep / cow 15 gg 360 gg

2 kg
4.409 lb

Price per pound

\$ 23.00

Quantity



1SFERF

FORMAGGIO ERBORINATO AI FRUTTI DI BOSCO

The forms of cheese placed in barriques are "drowned" in pomegranate juice for about 30 days. Once extracted, they are treated with mixed berries (blueberries, blackberries, currants), and left to rest for maturing. In this way the fruits in contact with the moist cheese rind release all their fragrance, merging with the flavor and aroma of freshly milked milk.



cow 60gg 360 gg

2.5 kg
5.512 lb

Price per pound

\$ 24.00

Quantity



1SPZ

PECORINO ALLO ZAFFERANO

The saffron offers a golden shade to this cheese of exceptional fragrance. Smooth paste, sprinkled with whole black peppercorns, and highly spiced taste.



sheep

80 gg

360 gg

Price per pound

\$ 22.00

Quantity

5 kg
11.023 lb

1SFERP

FORMAGGIO ERBORINATO AL PISTACCHIO

This cheese is aged in almond-flavored wine to infuse its flavors into the cheese's texture. It is then stuffed and covered with pistachio in all its forms, from granulated to cream. The filling inside offers a surprise with every slice: The sweetness of the cream meets the cheese's mild spiciness, all wrapped in a soft heart with a crunchy exterior.



cow

60 gg

360 gg

Price per pound

\$ 29.00

Quantity

2.5 kg
5.512 lb

1SFPS2T

FORMAGGIO PRIMO SALE AL TARTUFO

The finest Italian black truffle set as a jewel in the soft paste. A stimulating sensation appetizing the palate with its unmistakable intense smell.



sheep

15 gg

360 gg

Price per pound

\$ 15.00

Quantity

2 kg
4.409 lb