



# FERRARI GIOVANNI S.P.A.

*Dal 1823 tutte le qualità del formaggio*



## WHO WE ARE

Ferrari produces, matures and packs a range of cheeses from the Italian and European tradition.

The company has two production sites Ossago Lodigiano (LO) and Fontevivo (PR) and a dairy in Alta Val Taro producing Parmigiano Reggiano di Montagna and Organic Parmigiano Reggiano.



## PRODUCTS

### More cheese, more taste

Ferrari brand is leader in grated cheese domestic market: a wide range of exclusive blends of matured cheeses and a selection of PDO cheeses is available. The range includes also a choice of matured hard cheeses from Italy and Europe, for a tasty cheese board.

### Giovanni Ferrari since 1823

«Giovanni Ferrari» is the company brand dedicated to a range of typical Italian cheeses for export market.

[www.ferrariformaggi.it](http://www.ferrariformaggi.it)

## Contact

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