

Piemonte flavors and perfumes

Dop butter and cheese, Sepertino is “Artisan Excellence”

A story that dates back more than 80 years, the story of cheese-maker, Caseificio Sepertino, which, generation after generation, has passed down its traditions and secrets.



GABRIELE SEPERTINO

It all began in 1930, when grandparents Pietro and Genia began transforming milk on their little farm into Emmental and Nostrali cheeses. Today, Caseificio Sepertino is run by their nephew Anna Maria, her husband, Mario, and her son, Gabriele, and has headquarters in Marene. The awards achieved are many: in 2004 “Eccellenza Artigiana”, Artisan Excellence from the Region of Piemonte, which took it onto Amazon’s Made in Italy showcase; many-time participant at the World Cheese Awards with many of its cheeses awarded - in 2016/2017 the gold medal for Testun al Barolo and the silver for Bra duro cheese, in 2017/2018 the gold for Nostral Vej and 5 bron-

zes for other specialties among which was also Nocciolait, the family’s most recent production. And don’t forget its butter production - both under its own brand and for private labels - which comes from selected prime material. Thanks to the attention this cheese-maker pays to its raw material and search for quality and safety, it has been awarded international Uni En Iso 22000:2005 and Fssc 22000 Food Safety System certification. And since 2013, Sepertino has been making organic butter and cheese with certification that conforms to organic agriculture. Sepertino is now looking at foreign markets and will attend the Summer Fancy Food in New York. 🇮🇹