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Our Story

In the beginning, in 1997, **LAVIALATTEA** began its adventure in the production of goat cheese using milk from their own goats, choosing to use raw milk and aiming at a high quality niche production. This choice was confirmed by winning 1st Prize in the

S. Giovanni Bianco Regional Competition with

rosemary and pine nut goat cheese (1998).

During subsequent years, the initial enthusiasm became a true passion and Valentina and Roberto began to take cheese-making courses in Italy and France with almost immediate results. Lavialattea was awarded *1st Super Prize in the Luino International Competition with the cheese, "Sorjat" (1999) and 1st Prize in the 2002 National Flavor Expo Competition - Cheese with white rind.*

Due to its considerable success, recognition and the appreciation of a continually more qualified clientele, Lavialattea became a commercial farm and artisanal company (2002), the goats were sold and milk was then collected from various shareholders who, due to connections acquired in the field, were also supported on the technical level: Lavialattea could then dedicate itself solely to its overwhelming passion: the production of goat cheese. During this time frame it began cooperating with some French schools and companies

where Valentina and Roberto went to compare and integrate production techniques with experts in the field who acknowledged them as being part of

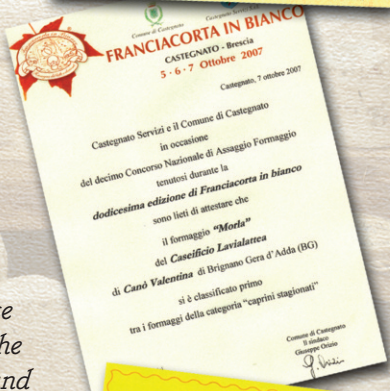
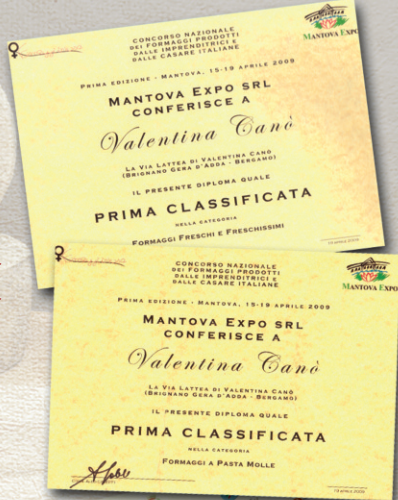
the "technicien fermier" guild of the Institut de l'élevage in Lyon as the smallest artisanal cheese maker in Europe.

Following these courses, some more processes were added; the number of varieties climbed from 35 at the beginning to the over 100 current varieties and they began to research old cheese making techniques. Thus were created cheeses like the Capricandido (1st Prize in the ONAF "All'ombra della Madonnina" 2006 Competition and 1st Prize in the "Formaggi in Rosa" Competition - Mantua 2009- Gold Medal to 2009 World Cheese Awards), the Morla (1st Prize in the Franciacorta in Bianco 2006 competition), the Robiola "a la loche" (1st Prize in the "All'ombra della Madonnina" 2007 Competition) and the Tronchetto al Recioto e Mais (1st Prize in the ONAF Saint Vincent "La Grolla d'oro" 2008 Competition - processed Cheese).

At the end of 2008 a new production phase began: cheese processing. At its foundation is the desire to experiment with new combinations and perceptions: this brought about *chocolates with "Ol Sciur"*, goat cheese with saffron, "*Batu*" sweet cheese (for children) and creamy salted cheese for public establishments who aim to surprise their customers with high quality products and unusual combinations.

But come visit us: in our small shop!

You could taste the latest products which are not yet included in the lists that you will see as





you read further, but that are already being produced. When you come in you can ask us, "What's new?"

It will be our pleasure to astonish you and make you our accomplice in searching for new flavors as well as helping you rediscover the flavors of the past!

Why?

Why raw milk?

We chose to work with raw milk (and even unpasteurized curd!) at the beginning of our journey because we wanted to make a quality product that responded to the nutritional needs of our children both in terms of wholesomeness (for this we continually check our milk and cheeses) and in terms of nutritional value (in fact, heat alters the vitamins, minerals, proteins and fats, killing off the vitamins and





altering the structures of the others, making them less digestible and not available to the body which needs these nutrients, especially during childhood and "maturity". Raw milk has its own "personality"; every day it tells us what the animal ate, if it was well, how it lived ...and consequently it is up to the cheese maker to "bring forth" from that day's milk, the best possible cheese, using his skills.

In short, we like challenges!

Why not use machines?

In order to understand this choice, which could seem a little extreme, you need to understand that goat milk is very particular:

- Its chemical composition is the most similar, next to donkey milk, to that of humans;*
- The fat content ranges from a maximum of 4% at the beginning of lactation to a minimum of 2.7% during the summer;*
- The lactose content is practically similar to cow's milk (4-5% according to the lactation period);*
- It is low in folic acid and vitamin E and high in the B vitamins, especially B3.*

Another characteristic is the fact that the fat content in goat's milk is saturated and consequently the cheeses produced, besides having a positive cholesterol contribution, also have a different shelf-life compared to cheeses made

from other types of milk. Plus the links between the fat particles are especially weak thus, in order to keep the milk as whole as possible; we decided not to use mechanical pumps that would break the fat "micelle". Even during the subsequent phases, from cutting the curd to salting, you can feel how the raw curd and then the cheese has its own peculiarities, to be used as Nature herself desires.

Why do we use low-environmental impact packaging? Because we have decided to help bequeath to our children, our grandchildren and our grandchildren's children this beautiful place called Earth, as best as we can. Perhaps they are less attractive from the esthetic point of view but they are easily disposed of, and what's more, they're biodegradable.

But, we like substance more than form, right?!



For this reason we have also chosen to equip our cheese factory with a photovoltaic system for producing electricity with the intention of one day delivering our cheese to you on board an electric vehicle!



GOLD

Lavialattea di Valentina Cano

for

**Capricadido,
pasta holle a crosta fiorita**

Rob. Zanardi

Consorzio Tutela Formaggio Capricadido

