



BEPPINO OCCELLI®



the flavours of excellence

since 1976



Beppino Occelli began working in the dairy sector in 1976.

His produce has always adapted itself to changing trends and has often been ahead of its time, firstly with his butter, made exclusively from quality cream and soon deemed to be among the best in the world, then with his cheeses, original recipes created with tradition in mind, rigorously tied to the Langhe and the Alps regions and made with exceptionally high quality ingredients.

Our



history culture flavours

The company Philosophy

The close relationship between people and nature which has always been an integral part of milk harvesting in the Langhe and the Alps regions is at the heart of Beppino Occeili's company philosophy.

His butter and cheeses are always exceptional as they are made from fresh cow, sheep or goats' milk of the highest quality.

For this reason the "dairy path" taken by Beppino Occeili follows the shepherds among the Langa farm houses towards the ancient mountain grazing trails of Frabosa Soprana and the Cuneo valleys and reaching all the way to the alpine pastures of Castelmagno and the Grana valley to Valcasotto where the cheeses finally rest and mature in ancient ageing cellars.

To obtain milk which is fresh, safe and trustworthy as well as flavoursome, Beppino Occeili uses cows, sheep and goats that graze in the Langa and Cuneo Alps.





the Region - the Agricultural Company

From the Langhe to the high grazing lands of the Maritime Alps, from the Casotto Valley to Frabosa and all the way to Castelmagno: it is here that continuing research allows us to analyse and evaluate the influence of botanical essences present in the pastures on the milk.

Our survey of herbs and flowers is used to classify the meadows according to the months and the seasons thus helping us to select the best pastures and mountainsides.

The milk production line, from pasture to cheese, of an agricultural company like Beppino Occelli's is continuous; therefore, Beppino Occelli can rely on his animals in pasture during summer and in the stables in winter.

All this enables Beppino Occelli to produce Alp and Langa cheeses almost exclusively from the milk of animals that live and graze in these lands.



Production

At Farigliano, in the foothills of the Langhe, a unique quality of butter is handmade in a traditional "cow mould". Its goodness is recognized internationally and it was awarded the title of "the best butter in the world" by the prestigious "Wine Spectator" journal. Beppino Occeili's craft dairy in the Langa is the birthplace of his most famous cheeses: careful consideration is taken during each stage of manufacture whilst respecting traditional methods in order to create exclusive specialities like the Tuma dla Paja, the Crava, the Testun, the Cusiè, as well as the Crutin, the Tuma del Trifulau and the Bianco di Langa enriched with real truffle. On the mountainsides of Frabosa Soprana, at 1000 meters above sea level, a small "homely" dairy not only produces a quality Raschera di Alpeggio, but also a rare Bra Duro di Alpeggio.





the Ageing

Beppino Occelli has restored Valcasotto, transforming it into a real "cheese village".

The ageing of cheese in Valcasotto is a tradition rooted in the Maritime Alps for almost a century: here the rare Langa and Cuneo mountain cheeses find their home.

Within the dark cellars, time works together with the air and pure spring water, to bring the cheeses into full maturation.

The cheese forms are turned almost daily, caressed and massaged by expert craftsmen until the day they are ready to be served.



Refining

Afterwards the best cheese forms are "rewarded" with relocation into smaller cellars for refining. A special microclimate is created and the cheese is placed in contact with 12 different types of wood for many months in order to develop the perfect mould: white, red, orange or green. In this way the final flavour of the cheese is enhanced and becomes unique.



Beppino Ocelli butter

Beppino Ocelli butter is traditionally made, with fresh cream, taken from milk while it is still warm. It is light straw yellow in spring and summer when the cows are nourished in grassy meadows, and whiter in winter, when they feed on hay. The raised symbol of the mountain embossed onto the block, the packaging and labelling are all carried out by hand according to the most genuine of dairy farming traditions.

"Beppino Ocelli butter is best tasted raw on a baguette or simply on its own and is by far the favourite"
(Test of the thirteen best butters in the world, Wine Spectator, USA)

"It is so good that it can even be eaten on its own"
(Test between the five best butters in Europe, The Guardian, GB)



fresh cheeses

These cheeses have been briefly aged in the Farigliano dairy in the Langa region. Inspired by lengthy research conducted amongst the housekeepers and dairymaids of the Langhe then reinterpreted by Beppino Occeili, the fresh cheeses are highly regarded even by experts. Among Beppino Occeili's "Jewels" of the Langa, the "Tuma dla Paja" has already been selected in New York amongst thousands and awarded the Fancy Food Oscar for the best cheese.

Tuma dla Paja®

- 1 Traditionally this "tuma" was aged on hay, allowing it to become soft and creamy in a short period of time. The white and creased crust often breaks, allowing the delicious creamy insides to be seen. It is appreciated for its delicate milky aroma and its subtle scent of hazelnuts.

Crava Occeili®

- 2 In the Langa dialect "crava" means goat. Beppino Occeili's goat cheese is made entirely from the milk of his own goats (100%) that live freely and contently in the mountains. He has created an exquisite robiola with soft, pure white insides which become buttery in time and has a typical goats' cheese aroma.

Robiola di Mondovì Occeili®

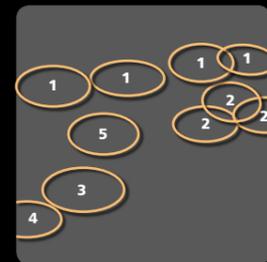
- 3 In his "Naturalis historia", Plinio the Old speaks of a "rubeola" produced in the farm houses of Mondovì and sold at the Ceva market. Beppino Occeili has reinterpreted this antique recipe and called this cheese "Robiola di Mondovì".

Casutin®

- 4 Produced with the milk of cows fed on hay and local grass, this tomino was born on the meadows of Valcasotto, but is now also produced in the lower valleys. Casutin is particularly appreciated as an appetizer and in salads but can also be baked or grilled.

Tuma Langarola

- 5 Langarola is the Langa farmer's tuma. It is made of cow's milk to which fine quality sheep's milk is added in varying quantities according to the season. With a smooth and white crust, it is characterised by its buttery aroma and full flavour.





cheeses with real truffle

In the Langa region truffles could not be missed by Beppino Ocelli's creative genius and so he decided to combine them with his cheeses. This is how extraordinary specialities were created, like the fragrant Crutin that in a short time has won over the palates of experts.

Tuma del Trifulau®

1 The trifulau is the Langa farmer who wanders into the woods and hills at night accompanied by his dog in search of precious truffles. In creating this cheese made from cow and goats' milk, Beppino Ocelli is the first to combine the Langa tuma with a natural treasure: the black truffle.

Bianco di Langa®

2 The cheese is made from cow and goats' milk and has a crust covered in white velvety mould and a soft and malleable inside, enriched by truffle shavings, which becomes deliciously creamy when the cheese matures.

Crutin®

3 A "crutin" is a small cellar dug into limestone, once used for storage by Langa farmers. Beppino Ocelli's goat and cows' milk cheese has a broken curd consistency enriched with shavings of truffle, recalling the spirit of those magical limestone cellars and so taking on the name Crutin®.

Crema di burro con tartufo

4 This is Beppino Ocelli's original recipe; he mixes the butter then adds black truffle pieces in very generous quantities (6%) without adding any artificial flavouring.



partially aged cheeses

Partially aged cheeses reach ideal maturation after a couple of months of ageing. These cheeses, usually made with raw milk, like the Losa di Capra or the Toma dei Pascoli, are aged in the village of Valcasotto where Beppino Occelli has recuperated and restored several historical buildings and cellars. Here his workers control, turn and massage the cheeses everyday until they are perfectly mature.

Losa® di Capra

- 1 It is made from raw goat and cows' milk and matured in around two months. The crust bears a characteristic knot left by the cloth that encloses it during processing. Its form and colour is similar to the "losa" stones that cover mountain houses.

Losa®

- 2 This cheese is made from raw cow's milk in a low, square form with a knot left from the cloth the curds are wrapped in. It has a soft and malleable texture, with a milky – buttery aroma.

Alpe di Frabosa

- 3 It is produced with raw full cream cows' milk and absorbs the aromas and perfumes of the alpine region. After just a couple of months of ageing it becomes a tasty, full flavoured cheese. The crust bears the aroma of mushroom while its insides smell of milk and hay. It often has a bitter almond aftertaste.

La Casottina®

- 4 This cheese is made from cows' milk and is aged on fir wood boards, where it takes on a light hay colour. In autumn, when the milk is fattier, the crust cracks subtly, revealing the delicious creamy insides.

Toma del Monte Regale®

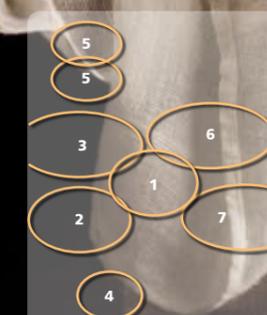
- 5 This cheese is made from raw cows' milk with a soft consistency with tiny holes; it has a milky and buttery aroma that is enhanced during ageing.

Toma dei Pascoli

- 6 This cheese is made from cows' milk and has a sweet flavour. Simple yet enjoyable on every occasion, it has a soft consistency, imprinted with the small holes that typify the usage of raw milk. It tastes and smells of flowers and alpine essences.

Toma Nostrale

- 7 This authentic local cheese is produced with raw cows' milk. It has the rustic appearance of typical mountain cheese. In time its delicate flavour becomes stronger with an aroma that hints of herbs and meadow flowers.





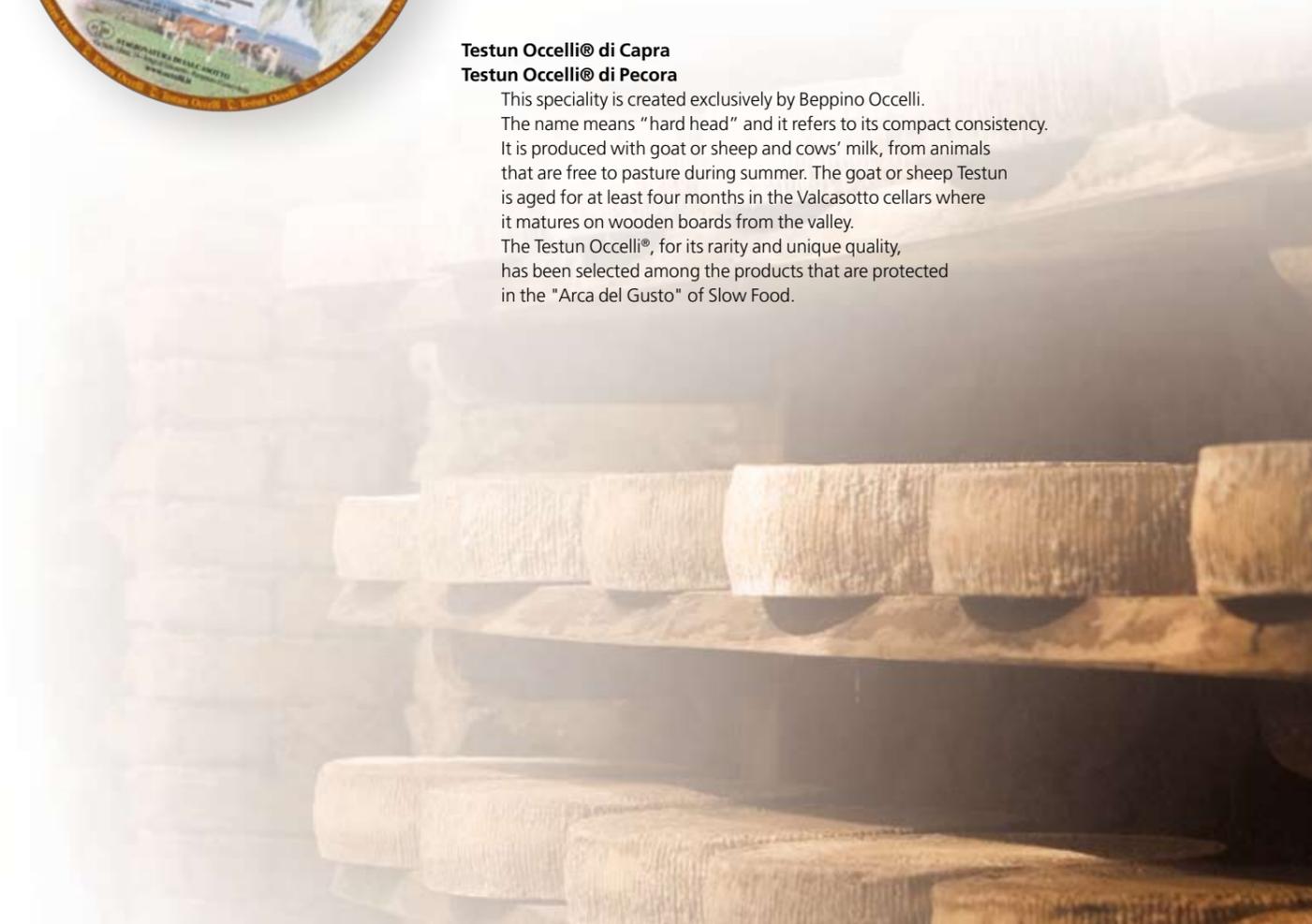
aged cheeses



In the village of Valcasotto, Beppino Occelli collects and ages his best cheeses, produced in the Langa or Frabosa or selected from the alpine meadows around Cuneo. In the ancient cellars the air, pure water, controlled humidity and the passing of time work together in perfect harmony alongside the craftsmen forming the identity and personality of the different cheeses.

Testun Occelli® di Capra
Testun Occelli® di Pecora

This speciality is created exclusively by Beppino Occelli. The name means "hard head" and it refers to its compact consistency. It is produced with goat or sheep and cows' milk, from animals that are free to pasture during summer. The goat or sheep Testun is aged for at least four months in the Valcasotto cellars where it matures on wooden boards from the valley. The Testun Occelli®, for its rarity and unique quality, has been selected among the products that are protected in the "Arca del Gusto" of Slow Food.



erborinati cheeses

From Beppino Occeci's quality controlled milk, produced by his agricultural company, "erborinati" cheeses are created, dappled with green or blue mould. There are three blue veined cheeses available made from only pure cow, sheep or goats' milk with an exceptional flavour.

Verzin®

- 1 This cheese is obtained with mountain cows' milk. Its name recalls the famous marble found in the pits of Frabosa because the cheese is of a white colour lined with green veins. It is creamy and spreadable and has a very strong flavour.

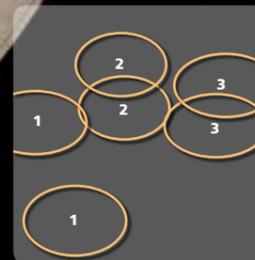
Verde di Frabosa®

- 2 This cheese is made only from goats' milk and it has a soft and buttery consistency, lined with green veins of mould. This is Beppino Occeci's interpretation of the traditional and flavoursome alpine dairy naturally marbled cheeses, made exclusively using mountain goats' milk.

Blu di Frabosa®

- 3 This cheese is made exclusively with sheeps' milk and following an ancient blue veined cheese tradition, it is lined with blue mould that craftsmen once obtained using stale rye bread. After a few weeks of ageing, it has a dry and crumbly consistency, but is already delicately covered with blue veins.

erborinati:
blue veined or marbled





dop cheeses



These are traditional cheeses whose production is regulated by a consortium. They are produced directly by Beppino Ocelli or selected from specific areas and then aged in Valcasotto, an ideal place for the cheeses to mature and to take on specific features which enrich their personality. The cheeses are looked after daily being carefully inspected, caressed and massaged, until their flavour is optimal, always exceeding the limits of minimum ageing times established by the consortium.



Raschera dop

- 1 The name comes from the Raschera Lake located at 2000 meters altitude. The Beppino Ocelli Raschera is produced all year round and made with raw cows' milk derived from animals fed on grass and hay. After a minimum of two months ageing, it acquires a delicate flavour that becomes more intense as time passes.

Bra tenero dop

- 2 This cheese is made from raw cows' milk and is white and elastic with tiny holes. It has the delicate aroma of milk and butter. From an age-old tradition, it takes its name from the city of Bra, and its ancient market.

Bra duro dop

- 3 This cheese is made from raw cows' milk and is produced throughout the Cuneo province. It is seasoned for at least 6 months, has a colour that ranges from straw to yellow and its texture is compact with tiny holes.

Toma piemontese dop

- 4 This is the only "toma" that is deemed dop and it is produced throughout the entire Piedmont territory. It is based on raw cows' milk and has a white straw colour, tiny holes and a pleasant milky and creamy flavour.

Castelmagno dop

- 5 This cheese is made from raw cows' milk and is produced locally in three villages of the upper Grana valley: Castelmagno, Pradlevs and Monterosso. It is dry, granulated and malleable, in time it may become creamier below the crust.

dop:
protected designation of origin

alpeggio dop cheeses

Raschera di alpeggio dop

- 1 The cows that produce the milk for the Raschera di alpeggio graze during summer in the meadows 900 meters above sea level, in the region of the nine Mondovi Alp communities. It has a square shape and an intense yellow colour. It bears the scent of hundreds of herbs and flowers from alpine meadows, reflected also in the flavour, making every cheese form unique.

Bra tenero di alpeggio dop

- 2 This cheese is made from raw cows' milk produced throughout the Cuneo province in the mountainous areas 900 meters above sea level. It has a distinct flavour and an intense aroma.

Bra duro di alpeggio dop

- 3 This cheese is made from raw cows' milk produced throughout the Cuneo province in the mountainous areas 900 meters above sea level and is aged for at least six months. It has an intense and full bodied flavour, with a strong aftertaste.

Toma piemontese di alpeggio dop

- 4 This cheese is made from raw cows' milk produced throughout Piedmont in the mountainous areas 900 meters above sea level. It ranges in colour from straw to yellow with small holes that are proof of the use of raw milk. After two months of ageing the aromas and flavours become more intense.

Castelmagno di alpeggio dop

- 5 This cheese is made from raw cows' milk with some additional sheep or goats' milk and has been produced for centuries in the Grana valley meadows located at least 1000 meters above sea level. The curds are crushed, shredded and pressed twice; this process is known as "breaking the curds". It is aged for at least 60 days in the mountains and its characteristic flavour, hinting of aromatic mountain herbs, is accentuated over time. When eaten, it is at first malleable and finely granular, then becoming creamy with a strong flavour.

alpeggio dop:
pastures located at altitude above 900 mt





Beppino Occei's grand cheeses

These cheeses are selected to be Beppino Occei's best. They are aged for a long time, sometimes for over two years in the Valcasotto cellars, and then they are refined and enriched with Barolo, tobacco or chestnut leaves giving them their delicacy and complexity of aroma. "Old" cheeses for "new" flavours, born from the quest for intense flavours that combine well with the prized Langa wines, as well as with Passito or with the latest specialist beers.

Their unique characteristics are what make them the Grand Cheeses of Beppino Occei.

Testun Occei® al Barolo

This cheese is produced from cow and goats' milk from animals that are free to move around and feed on summer meadows. It is aged for at least five months in the Valcasotto cellars and has a hard consistency. It is then refined for two more months in Langa vineyards where it is enriched with Barolo wine.

It has been considered the best "drunk" cheese in tests conducted by the Slow Food experts.



Beppino Ocelli's grand cheeses

Cusiè® in Tobacco leaves

- 1 This cheese is produced with either sheep and cows' milk or goat and cows' milk from animals that are free to pasture in summer and is aged for up to 24 months. The cheese wheel is then wrapped in tobacco leaves enriching its complex smell and multiplying its perfumes and aromas. It is best accompanied by a fine red wine or a dark specialist beer and even by a fine cigar.

Cusiè® in Chestnut leaves

- 2 This cheese is produced with either sheep and cows' milk or goat and cows' milk from animals that are left free to pasture in summer. It is a hard cheese that is aged from 18 to 24 months. The cheese wheels are then wrapped in chestnut leaves giving the cheese its unique and exceptional flavour. It is ideally accompanied by a fine dark specialist beer.

new products

Beppino Ocelli's aim is to create intense flavours and to obtain new and refined specialities. He is interested in flavours that are fresh and innovative and which bring about surprising new flavour combinations. The perfume of mountain straw, natural cereals, the combination of black and pink peppercorns **3**, of grains and husks from the stone mill of Valcasotto, mature and enrich these cheeses later to be combined with great wines, traditional beers, whole leaf tea and spiced black tea.

Priass del fen®

- 4 Produced with 100% pure sheeps' milk, this cheese is semi-hard and aged for a few months. The cheese forms are wrapped in spring straw from the mountain meadows which enriches it with the aroma and perfume of alpine flowers.

Il Valcasotto Ocelli® with oat malt

- 5 In the past the Valcasotto farmers would offer their cheeses to the royal castle in exchange for the use of the meadows. To remember and honour this ancient tradition, Beppino Ocelli has created an exclusive cheese that he calls "Valcasotto". This cheese is made from cows' milk to which goats' milk is added and is aged and refined in his cellars. Refining consists of a special "drying" process by which cheese forms that are still wet from the cellar, are immersed in bran, oats or in the grains of the ancient Valcasotto stone mill.





escarun[®]

In the Occitanian language of Piedmont, “escarun” means “little herd”: this is the name given to a special cheese invented by Beppino Occelli. It is made in late spring from the milk of sheep and cows grazing their way to the highest pastures of the Alps of Cuneo.

The rediscovery of ancient and refined production techniques results in a delectable cheese with a thin dimpled rind, aromatic white insides and a compact finely grained and slightly crumbly texture.

Given their rare and precious quality, the few Escarun[®] cheeses are branded and numbered as unique pieces. Beppino Occelli suggests tasting Escarun[®] shaved directly onto farmhouse bread accompanied by Barolo or Barbaresco but also, surprisingly, by Champagne!

As it melts perfectly without becoming stringy, it is ideal for adding a refined flavour to fillings and other recipes or for enhancing pasta dressed with Beppino Occelli Butter[®].



BEPPINO OCCELLI®



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Ocelli Agrinatura S.r.l.
Regione Scarrone, 2 - 12060 Farigliano (CN) Italia
Tel. +39 0173 74.64.11 - Fax +39 0173 74.64.94 - 95 - 96
Skype link

www.occelli.it - info@occelli.it