



In 1992, Massimo Adorni, originally from Parma, began his career in the food industry with a renowned Italian group.

Over the years, he developed a deep understanding of the sector, taking on prominent managerial roles and acquiring expertise in key areas such as production management, procurement management, and the selection of ingredients and raw materials, eventually serving as the group's Chief Procurement Officer.

With over 30 years of experience in the food industry, Massimo decided to pursue an independent path and created **ADORNI SELECTION**, a refined collection of premium cured meat and cheese, with the aim of bringing the finest food products to the world.



CHEESE

Parmigiano Reggiano DOP

Parmigiano Reggiano DOP is a hard, aged cheese produced exclusively in the provinces of Parma, Reggio Emilia, Modena, and Bologna. Made from raw cow's milk with no additives, it stands out for its complex and harmonious flavor, ranging from sweetness to saltiness depending on the aging process, which can last from 12 to over 36 months. Its texture is granular, with a crumbly and soluble structure, and its aroma is intense, with notes of dried fruit and broth. It is a symbol of Italian dairy excellence, appreciated worldwide. Available in whole wheels, half-wheels, quarters, eighths, and grated or julienne.



Grana Padano DOP

Grana Padano DOP is a hard cheese made from partially skimmed cow's milk in the plains of Northern Italy. With an aging process ranging from 9 to over 20 months, it is distinguished by its delicate and harmonious flavor, with notes of butter and dried fruit that intensify with aging. The texture is granular, compact, and slightly crumbly, while the aroma is pleasantly milky. It is a versatile cheese, perfect for both table use and grating, symbolizing Italian tradition and quality.



Formaggio Duro Italiano

Formaggio Duro Italiano is a hard cheese made from 100% Italian cow's milk, with a minimum aging of 9 months, free from lactose and preservatives. It is characterized by a creamy, robust flavor and is produced with non-animal rennet. With an intense aroma and granular texture, this cheese offers a great balance between taste and quality, making it ideal for those seeking an alternative cheese.



Pecorino Romano DOP

Pecorino Romano DOP is a hard cheese made exclusively from sheep's milk in certain regions of Central and Southern Italy. It has an aging process ranging from 5 to 12 months, but can age longer, with its flavor becoming more intense and spicy with age. The texture is compact and granular, while the aroma is strong and salty. This cheese is very versatile, ideal both for grating and for enjoying on its own, paired with honey and dried fruit. It is available in whole wheels (28 kg), quarters (7 kg), and eighths (3 kg).



Pecorino Toscano DOP

Pecorino Toscano DOP is a semi-hard cheese made from whole sheep's milk in the hilly areas of Tuscany. Its minimum aging is 4 months, and the flavor becomes more pronounced and aromatic as it ages. The texture is compact, slightly crumbly, and it has a natural rind or one treated with olive oil. It is available in whole wheels.



Formaggi Stagionati in Terracotta alle Erbe

Cheese made from cow's and sheep's milk, aged in terracotta, are enriched with herbs such as rosemary, straw, and hay, which impart natural aromas and fragrances to the product. They are available in small whole wheels.



Formaggi in formato Grattugiato e Julienne

Parmigiano Reggiano DOP and Formaggio Duro Italiano are available in grated and julienne formats, packaged in plastic bags ranging from 1kg to 3kg. These packages ensure optimal preservation of the aromas and the product itself. They are versatile and convenient, offering excellent yield in cooking.





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SELECTION