

Specialità della Tradizione Alimentare 



The dairy tradition of Abruzzo



The green and lush pastures of Abruzzo mountains evoke the routes of the ancient transhumance of shepherds: the flocks leave the sea and go back into the mountains grazing only natural and unspoiled grass, and produce a wholesome and healthy milk.

In Abruzzo the collection of milk, now as it was before, is daily carried out within small family farms, where people still live on what nature and animals produce. San Tommaso® cheese comes from the ancient dairy experience of Abruzzo shepherds.



Our milk, healthy and wholesome, is cleverly worked by several generations of master dairymen. A modern cheese

factory and strict dairy processing methods - complying with quality, hygiene and dairy tradition of Abruzzo - give life to a full line of cheese made from sheep, cow and goat milk, both fresh and seasoned, so to meet all the expectations of the modern consumer.



San Tommaso® cheese, with its strong and wholesome taste, after being tasted leaves you such a good record that you feel invited to eat it again together with your friends.

Scopri il 
più buono che c'è