



## Caseificio Silvio Boi

SARDINIAN HANDMADE SHEEP AND GOAT CHEESES  
PRODUCED PRESERVING ANCIENT TRADITIONS

The cheese factory Caseificio Silvio Boi started its activity in the 50's in Barisardo, in the Sardinian region of Ogliastra. The family owned company, named after its founder Silvio Boi, proudly preserve the ancient traditions in the production of fresh and matured sheep and goats milk cheeses and mixed milk cheese; hand-processed as in ancient times using veal and kid rennet. The handmade cheeses of the Caseificio Silvio Boi are produced using 100% first-rate Sardinian milk. Ageing takes place in rooms where temperature and humidity are controlled constantly. The sheep and goats which provide the raw produce to the cheese factory still graze in wild or semi-wild environments, in accordance with the transhumance of livestock, moving it to higher mountain pastures in the summer and nearer the sea in the winter. Milk is collected by vehicles with insulated tanks, early in the morning, directly from the pens. During the months when sheep and goats give birth, from the end of August to the end of November, collection is suspended and, as a consequence, there is no cheese production. Thanks to its decades-long experience, the Caseificio is one of the founders of the "Consortium for the Safeguard of Sardinian Pecorino Cheese D.O.P - Protected Denomination of Origin." Caseificio Silvio Boi produce various types of cheese, all called of the "Pardu Valley" with reference to the grazing area where the river Pardu flows through. They have different ageing periods and are divided into: fresh, semi-matured and matured. The Pecorino Cheeses are dedicated to those who love more intense and sharper flavours, which represent the principles of the art of cheese-making and the history of Sardinia. The Goat Cheeses, both matured and fresh, typical of Sardinia, are a healthy option with an unmistakable tasty flavour. The Mixed Cheeses are a characteristic of Caseificio Silvio Boi cheese factory and will surprise you with their deep and delicate taste - perfect as an aperitif or melted on a meal. The flavours and smells of the cheeses of the Caseificio Silvio Boi allow you to taste a piece of Sardinia's history.

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Caseificio Silvio Boi srl,  
[www.caseificiosilviobo.it](http://www.caseificiosilviobo.it)



