



Caseificio Ghidetti: a family history since 1937

Caseificio Ghidetti is an Italian producer of typical and PDO cheeses for three generations.

We are artisans by nature, we maintain the art of "knowing how to do things people like well" and some of our productions, such as that of Grana Padano, are still made by hand, according to tradition.

The company started way back in 1937, when Willemo Ghidetti founded the first, tiny dairy in Isola Rizza, Verona, Italy.

The sons and then the grandsons, the current driving force of the company, had the ability to make the family business live and grow.

Today the dairy is projected towards exports, offers cutting-edge machinery and safe and automated processing.

Inspired by milk: our short production chain and our “green” soul

We produce cheese using 100% Italian fresh milk, collected daily from farms located no more than 40 km from our dairy. This short supply chain is a key feature of our production, allowing us to preserve all the milk’s nutrients and ensure traceability, distinctiveness, quality, and safety for our customers.

Among the various certifications, we also boast the Classyfarm, which certifies our stables for animal welfare.

Our company is also equipped with a photovoltaic system that produces 690,000kWh/year of clean energy which is equal to over 227,000kg. less CO2 emitted into the atmosphere.

Our cheese selection

We offer a wide range of typical Italian PDO and non- PDO cheeses: hard cheeses, stretched cheeses, blue cheeses, fresh cheeses and dairies.

Among our main products: Grana Padano PDO, Provolone Valpadana PDO, Parmigiano Reggiano PDO, scamorza, ricotta and mozzarella fiordilatte.

To meet the needs of our different customers, from food service to retail, up to industry, we propose our cheeses in the most varied formats and cuts, from whole wheels to single-servings.



Two silver medals at the World Cheese Awards for our dairy masterpieces

With great pride, we celebrate an important new milestone achieved thanks to the passion and expertise of our cheesemakers, as well as the company's commitment to growth while maintaining strong ties to the traditions that define us.

In November 14 2024, in Viseu, Portugal, the 36th edition of the World Cheese Awards took place, the most prestigious international competition dedicated to the world of cheese.

In this high-level competition, two of our finest products stood out by winning **silver medals**: the ***Ricotta Artigianale Gli Ancestrali Gesti Gentili*** and the ***Provolone Valpadana DOP Piccante Gigantino in Corda***.

These cheeses embody our history at its best: *Ricotta*, a symbol of artisanal tradition, and *Provolone Valpadana DOP Piccante*, which holds a special connection to our roots as it was the first cheese produced by our dairy back in 1937.

This new recognition further enriches our track record: in previous editions of the World Cheese Awards, our ***Grana Padano Sole Luna*** had already won two silver medals and one **gold medal**, reaffirming the value of our products.

With these new awards, we renew our promise to continue producing cheeses that celebrate tradition, quality, and innovation.

IMAGES: https://drive.google.com/drive/folders/1jI3M6bohN2e5oXu2HDBt-INyU5QxjXNW?usp=drive_link

VIDEO:

<https://youtu.be/IWvfha5pjT4>

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