

Our products

All our products are handmade only with fresh buffalo milk, rennet and salt. Smoking is done with natural herbs and spices.



Bocconcini

Treccie and Nodini



Smoked Caciotta

Ricotta



Burrata



Stracciatella

Contact us

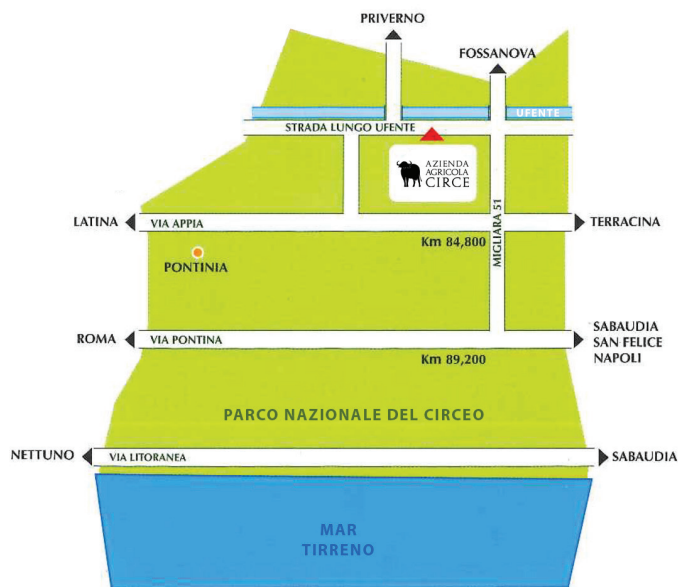


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BOOK AN EXPERIENCE
www.agricolacirce.it/experience



100% fresh buffalo milk

Handmade
with high quality buffalo milk produced
exclusively in our farm.



AGRO PONTINO
LAZIO



SHORT AND CONTROLLED
SUPPLY CHAIN



Farm

The company is located in Agro Pontino between the Circeo National Park, Tyrrhenian Sea and the Lepini Mountains where it finds perfect climatic conditions for buffalo wellness. The fodder produced is controlled with systems that guarantee its genuineness and is destined exclusively to the buffaloes of our estate.

Animal Welfare

Our priority is the welfare of our buffaloes, in fact they live in a no-gates stable, they can decide to walk to their swimming pools in open air or just rest on their soft rubber beds. Automatic ventilation, brushes, showers, stainless steel feeders are just some of the comforts we offer to our buffaloes.

Dairy

Mozzarella, cheeses and ricotta are the final products of our hard work. Born from the wise hands of our expert cheese makers, processing milk with craft traditional methods to create a handmade unique and exquisite product. All our products are made only with buffalo's milk worked fresh in our dairy.



Sustainability. This is what makes our farm more than a simple closed cycle, our biogas digesters and our solar panels produce renewable energy for 5 GW per year, ten times our consumption.

