

PRODUCT OF ITALY

LATTEGRA.
Grana Padano since 1944

A STORY that BEGINS with the EARTH.

Some stories begin with a dream. Others with the scent of freshly milked milk, the work of the hands, and the determination of a family. Lattegra's story begins in 1944, when the Fugazza family—farmers since 1801—started their business in Gragnanino, just a short distance from Piacenza, in the heart of the Po Valley.
A generous land, guardian of an extraordinary dairy tradition, where respect for nature, animals, and the rhythm of the seasons are an integral part of craftsmanship culture.

1944



In the beginning, only 4 CHEESE WHEELS WERE PRODUCED EVERY DAY.
Four wheels that embodied a legacy of passion, sacrifice, and knowledge, passed down with patience and dedication.



Many things have changed since then, but what drives Lattegra has remained the same: love for the land, care for the animals' well-being, and the desire to turn a simple ingredient like milk into a product able to tell a story.

For **LATTEGRA,**
making Grana Padano cheese
is not just a craft:

it is a family **LEGACY,**
a **PASSION**
that spans generations
and **CONTINUES,** every day,
to bring **VALUE**
to a unique region
and to its ancient
ART OF CHEESE-MAKING.

"Every wheel, every step in the process, every decision stems from the conviction that excellence is the result of a supply chain managed responsibly and of expertise that combines experience, innovation, and respect for its own roots."

Fugazza

THE NUMBERS OF LATTEGRA.

Lattegra is the result of an **integrated supply chain**, in which every stage of production is managed as a single project.
The livestock farm and the dairy, located literally across from each other, represent the heart of a system organized to ensure efficiency, quality, and control throughout the entire production process.
This proximity allows for reduced processing times, minimized waste, and optimized logistics, with a concrete focus on environmental sustainability.
Everything is monitored from the very beginning, starting with the animals' feed: the barn houses approximately **3000** cows, fed primarily on forage and grains grown directly on the farm, following a model that emphasizes the connection to the local area.

Every day, the dairy processes approximately **400.000** liters of milk, sourced from the farm's own cattle and from select local farms and those in neighboring provinces. This raw material yields a production of approximately **183.000** wheels of Grana Padano per year, the result of a production process that combines experience, tradition, and rigorous quality standards.

These figures make Lattegra the 2nd private producer of Grana Padano.

The production facility, the ageing warehouse, and the packaging department complete this unique entity, where each wheel is carefully prepared before beginning its journey to consumers' tables, carrying with it the value of a short, controlled supply chain deeply rooted in its home region.

Over the years, the company has obtained numerous certifications that underscore its commitment to guarantee the highest quality and environmentally responsible finished product: energy management, food supply chain traceability, product carbon footprint, and occupational health and safety.

GRANA PADANO



Well-being gives life to QUALITY. Responsibility shapes the future.

At Lattegra, we believe that quality doesn't begin at the dairy, but much earlier. It begins with the care of our animals, the land that nourishes them, and the people who, every day, work **throughout the supply chain**.

And it continues through concrete choices that transform our vision of sustainability into a virtuous production model. That's why Lattegra has chosen to have its **own barn** and to care directly for its **own herd**.

For us, animal welfare is a fundamental value: it means attention, care, and conditions designed to ensure the health and well-being of our cows. We believe that high-quality milk comes first and foremost from the respect for the animal that makes it.

A high level of **WELFARE** implies that the animal is **HEALTHY, HAPPY, AND FREE FROM SUFFERING**, as outlined by the **5 FREEDOMS:**

1 FREEDOM FROM HUNGER AND THIRST: availability of fresh water and a diet that keeps the animal in good health

2 FREEDOM TO HAVE AN APPROPRIATE ENVIRONMENT that includes shelter and resting areas

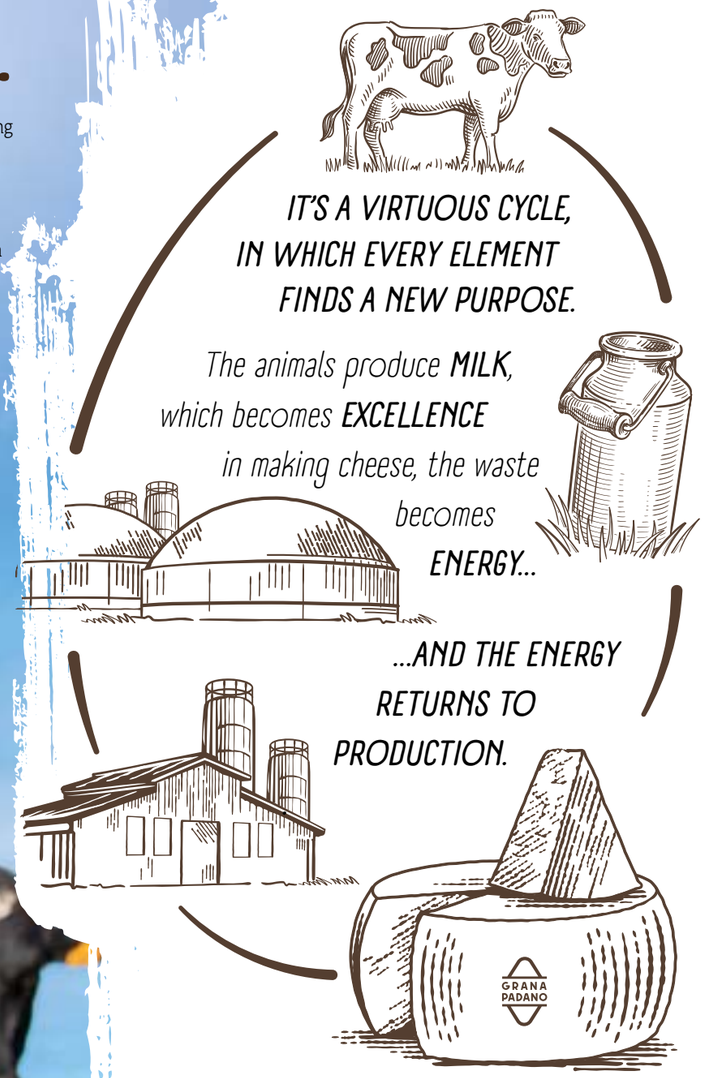
3 FREEDOM FROM PAIN, INJURY AND DISEASE through prevention, diagnosis, and treatment

4 FREEDOM TO EXHIBIT SPECIES-SPECIFIC BEHAVIOR through an appropriate environment and the company of members of the same species

5 FREEDOM FROM FEAR AND DISTRESS through conditions and treatment that prevent psychological suffering.

...But our RESPONSIBILITY doesn't stop there.

We have invested in the circular economy by transforming what was once considered waste into a new resource. The livestock waste from our herd powers **2** biogas plants that are used to generate electricity and thermal energy, with a portion of the thermal energy reused directly in our production processes.



This is **OUR CONCEPT OF SUSTAINABILITY:** not a promise for the future, but a **DAILY CHOICE**.

A model in which **ANIMAL WELFARE, CARE FOR THE ENVIRONMENT, INNOVATION, AND QUALITY** coexist and reinforce one another.

CASELLO 509 EXCELLENCE IN A NUMBER

from the VERY FIRST DROP

Casello **PC 509** is the unique number that the Consortium for the Protection of Grana Padano PDO has assigned to Lattegra since its founding.

With 509, Lattegra has become one of the few Italian producers of Grana Padano PDO to cover the whole production cycle: from the field to the consumer's table.

Every wheel of Grana Padano 509 embodies the full strength of its tradition and, at the same time, the daily approach of the people who bring that tradition to life with care and passion.

Each wheel is the result of the Lattegra method:

"Quality that begins even before the wheel is made: in the milk, in the care taken throughout the supply chain, carefully at every step

It is a responsibility that translates into daily decisions, inspections, and expertise, to make the most of the raw material and guide it all the way to the finished product."



Grana Padano: Tradition, Time, and Care

Grana Padano was born from ancient knowledge, made of precise steps, simple ingredients, and plenty of time.

Production takes place exclusively within the consortium's designated area. In Lattegra every wheel embodies a tradition that is preserved and celebrated through a meticulous and rigorous production process.



1 *It all begins with milk collected from certified dairy farms.*

2 *In traditional copper vats, the milk is mixed with natural cultures from the whey produced the previous day and rennet.*





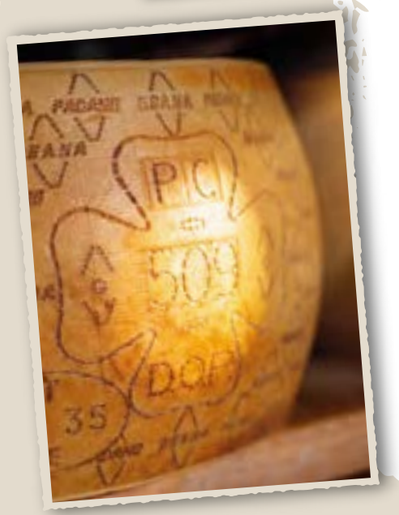
3 *The curd is broken into tiny grains and slowly cooked, allowing it to develop the characteristic texture of Grana Padano.*



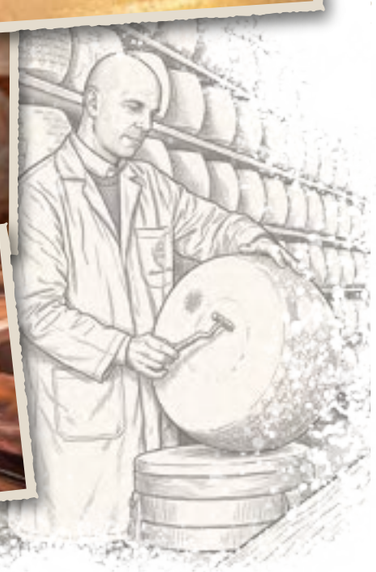


4 *From there, the cheese is molded into wheels, marked to ensure its traceability, submerged in brine to achieve the perfect balance of flavors, and then left to age.*

5 *The wheels age for a minimum of 9 months to over 30 months in ageing cellars where temperature and humidity are constantly monitored. Here they develop their characteristic aroma, texture, and flavor.*



6 *Each wheel undergoes rigorous quality controls before being certified and marked as authentic Grana Padano PDO: only the very best are entitled to bear this name.*



FUN FACTS

It takes about 1,000 liters of milk to make one wheel of Grana Padano, and each wheel weighs an average of about 40 kg. Production is still by hand after more than 1,000 years. Technology plays an important role in controlling the raw material and ensuring traceability, but the human factor still makes the difference. The cheese-maker and the cheese tapper are both key figures in this old process.

Grana Padano GOOD FOR EVERYONE

An unmistakable flavor that combines TRADITION AND NUTRITIONAL WELL-BEING.

From weaning infants and teenagers to adults, pregnant women, active individuals, and seniors. Grana Padano cheese is naturally rich in essential nutrients, the result of genuine ingredients, traditional production methods, and a long ageing process.

Thanks to its high concentration of high-biological-value proteins, vitamins, and minerals, it promotes growth, helps to maintain muscle mass, and is easy to digest, combining taste and nutrition in everyday life.

FUN FACTS

Did you know that the rind of Grana Padano PDO is edible? The rind, which protects the cheese during ageing from external agents that could compromise its quality, is often cooked or grilled in plenty of recipes. After trimming it with a knife, it's ready to use. A classic culinary use is in soups, where it adds an extra touch of flavor, as well as in the preparation of broths.

HIGH PROTEIN CONTENT

50 g of Grana Padano contain approximately 16 g of protein

NATURALLY LACTOSE-FREE

as a result of the natural production process and thanks to the long ageing period, making it suitable for a lactose-free diet



GLUTEN FREE

ZERO SUGAR ZERO CARBOHYDRATES

RICH IN VITAMINS

Vitamins A, B1, B2, B6, B12, D3, and E.

SOURCE OF CALCIUM,

(50 g of Grana Padano contain over 600 mg of calcium)

POTASSIUM, MAGNESIUM, ZINC, SELENIUM, AND IRON

LOW IN CHOLESTEROL

The average cholesterol content in 50 g of Grana Padano PDO is approximately 50 mg

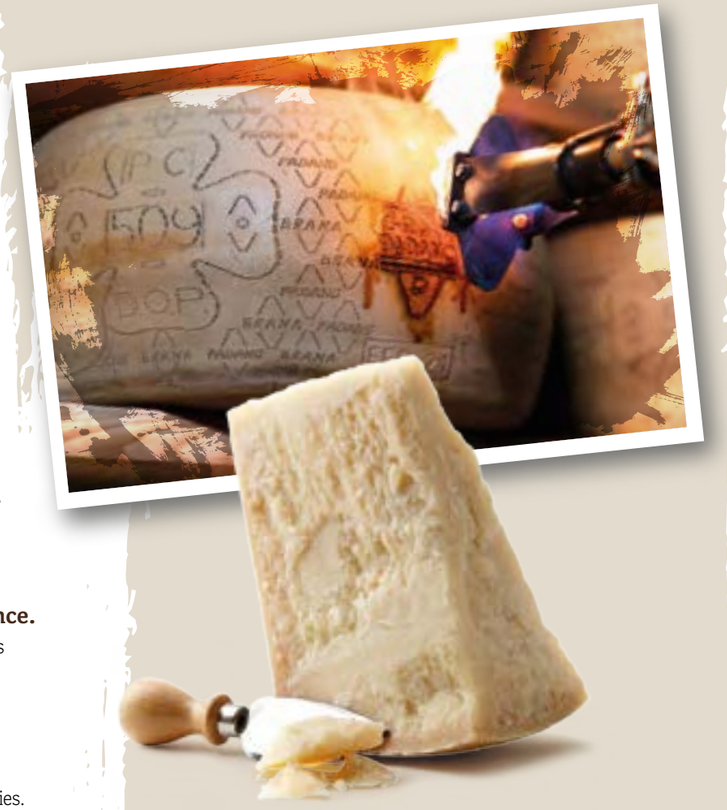
509. THE TASTE OF TIME... More than just an ingredient

Every recipe has its own character.
And every maturation knows
how to bring it out.

509's Grana Padano PDO was born from a story
that has its roots in the land, in care, and in passion.
A story that Lattegra has carried forward since 1944,
following the cheese throughout its entire journey:
from milk to processing, from salting to ageing.

It is time itself that makes the difference.
Month after month, the cheese changes, the aromas
intensify, and the flavor takes on new nuances.
Thus, alongside the delicacy
of the younger maturations,
more pronounced, aromatic,
and lingering notes emerge in the longer-aged varieties.

That's why we've chosen to showcase
509 in cuisine: because every ageing level can find
its own recipe, its own ingredient, its own moment.
Let your taste guide you and discover which 509
is the right one for every occasion.



OLTRE 12 MESI

Balance and Freshness

A delicate flavor that brings out the full taste of milk.
A soft, light straw-colored cheese.
Particularly suitable as a table cheese and excellent
grated. Ideal for regular consumption
and everyday cooking.

EXCELLENCE IN A NUMBER
CASELLO 509
EXCELLENCE IN A NUMBER

OLTRE 16 MESI

A Flavor with Character

Flavorful, with an aroma reminiscent of dried fruit and hay.
Distinctly straw-yellow in color with a grainy texture
featuring visible calcium lactate crystals
and a flaky fracture.
Suitable for grating and also excellent as a table cheese.
Ideal for careful, refined cooking,
when you're looking for "that extra touch."

One signature. More maturations.
Endless recipes.
Excellence, in every maturation.

OLTRE RISERVA 20 MESI

Intense and bold

A rich, full-bodied flavor - fragrant and delicate
at the same time - evoking notes of butter and nuts.
A distinctly "crumbly" texture with a pronounced
presence of crystals, a clear flaky structure
and an intense, uniform straw-yellow color.
Exceptional both as a table cheese and grated.
Ideal for special occasions and gourmet tastes.

Grana Padano PAIRS PERFECTLY WITH EVERYTHING

ONE FLAVOR. ENDLESS OPPORTUNITIES.



There are flavors that simply accompany a meal.
And then there are flavors that make it special.
Lattegra Grana Padano belongs to the latter category:
a cheese with an unmistakable personality, capable of expressing itself
in multiple ways and naturally finding its place at any time of day.
LATTEGRA IS ALWAYS A GOOD CHOICE.
Shaved, to go with a platter of cold cuts; flaked or shredded for a salad
or a summer dish; or in cubes simply to enjoy on its own, because a good
Grana Padano doesn't need much more. And when it gets into the kitchen,
its character becomes even more versatile. Whether grated or as the star
of the dish, Grana Padano 509 can change any recipe.
It adds creaminess to risotto, intensity to pasta, character to vegetables,
and richness to fillings and stuffing. It becomes crispy in the oven,
melts beautifully in hot dishes, and offers surprising contrasts
when paired with ingredients
that have more
delicate flavors.





Whether as an aperitif
or appetizer, a quick break,
a moment to share,
a traditional recipe or an
idea waiting to be invented!

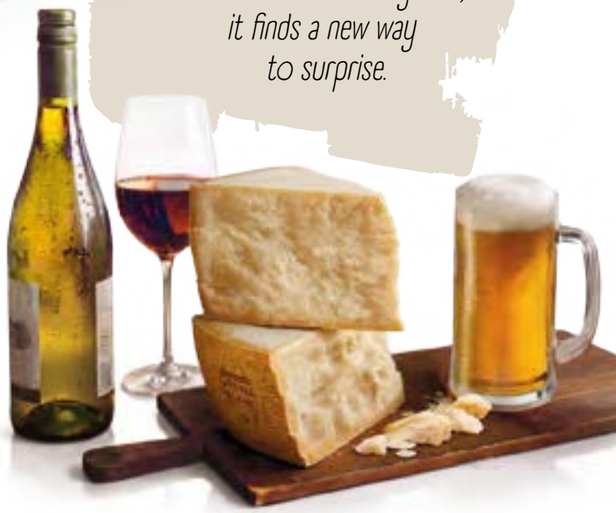
Quality isn't just about tasting.
It's paired, cooked with,
and shared - and every time,
it finds a new way
to surprise.

BUT CREATIVITY
DOESN'T STOP WITH SAVORY RECIPES.
Its savory and lingering flavor creates refined contrasts even in the world
of desserts: honey, pears, figs, grapes, dried fruit, and jams become
ideal companions to explore the combination of sweetness and savory notes.

TIME CHANGES THE FLAVOR

GRANA PADANO LATTEGRA. FLAVOR WITHOUT BOUNDARIES.

At Lattegra, time isn't just about ageing. It's about evolution.
As the months go on, the cheese changes in texture, aroma and intensity,
offering different nuances and suggesting new pairings.
Younger, more delicate-tasting cheeses pair well with sparkling wines
and fresh white wines, as well as light, pale beers.
As the cheese ages further and its character becomes more pronounced,
it's time for smooth, full-bodied red wines and more aromatic amber beers.
And with the longest-aged cheeses, when the flavor reaches greater
complexity and persistence, the door opens to more intense pairings:
matured reds, sweet wines, and full-bodied beers. Each stage of ageing
thus offers a different way to experience Grana Padano.



To discover recipes and pairings
visit the consortium's website:
www.granapadano.it



LATTEGRA
GRANA PADANO DAL 1944

Lattegra Industria Casearia S.p.A.
Gragnanino di Gragnano Trebbiense 29010 Piacenza - ITALY
Tel. +39 0523 789000 - E-mail: informazioni@lattegra.it

www.lattegra.it