



*Dolci  
Filanti*



# Dolci Filanti

## FUN CHEESE SLICEES: A NEW BRAZZALE PRODUCT LINE

Packaging designed by  
*Esther Geronzi*



Smoked Scamorza cheese  
lactose-free



Smoked Scamorza cheese



Mild Provolone cheese



Mozzarella cheese



Asiago Fresco PDO cheese



Fresh Scamorza cheese  
lactose-free



Fresh Scamorza cheese



Smoked Provolone cheese



Spicy Provolone cheese



Gran Dolce hard cheese





# Provolone



preservative-free



Handy



Good



*Filanti*

All the richness of fresh milk in a practical format. Sweet, spicy or smoked is perfect for all your recipes and for the most greedy and daring pairings

“You fancy a sandwich with the new slices of Provolone sweet Brazzale, ham and caramelized pears?”







Fresh and smoked scamorza cheese Brazzale is also in the practical and nice formed by 125 g

*Zazà*

*Dolci*

What sweetness the new Scamorza Brazzale! Tasty thin slices of stretched-curd cheese, delicate and appetizing in the fresh version, or with a more intense and smoky flavor. From today also lactose-free

“Between two soft pieces of bread or melted on the baked pasta ... it will disappear in a mouthful!”

lactose-free



*Dolce Scamorza*





Discover also the new "Provogrill": A slice of mild provolone cheese, perfect for baking in a pan or on the grill! A taste to share with family and friends

**TRY THIS RECIPE:**  
Put *Provogrill* in a clay pot and season with tomato sauce. Bake for 20 minutes to 180 degrees and add oregano before of serving.

New combinations  
Microwavable also  
or grilled



# Provogrill





# Dolce Mozzarella

Stringy mozzarella cheese for pizza and baked preparations.

Thinly sliced to sandwiches and sandwiches.

**Dolce Mozzarella Brazzale**

is ideal for your preparations

“For a spectacular pizza try Mozzarella Brazzale ... what a perfect combination!”

Pizzable!







NEW!



A delicious snack



Also sliced



All the flavor of freshly milked milk in a fresh and delicate cheese:  
Asiago PDO Fresco cheese

*Fresco*

Delicious cheese, made exclusively with cow's milk obtained in accordance with the production specification PDO "ASIAGO" and with a minimum maturation of 21 days. A new format that we were all waiting for, Asiago Fresco PDO cheese finally also sliced.

No one can stop you now, the prize for the recipes of the best sandwiches will be yours!



*Asiago DOP*





The design of this modern and colorful Brazzale products was created thanks to the vision of a great artist: Ester Grossi

She born in Avezzano in 1981 and raised in Luco dei Marsi, she studied fashion at the art institute of her hometown and cinema at the University of Bologna. She made posters for film and music festivals, won the Italian Factory Award 2010, in 2016 created a capsule collection with designer Giulia Marani and in the same year began to experiment with mural painting (latest works in Terni and Civitanova Marche). Always continuing to exhibit in Italy and abroad, where she also lived (in 2017-18 in New York for a project on the port of Red Hook). She currently lives in Bologna.

An artist of unmistakable style, she has participated in numerous editions of the "Premio Eccellenti Pittori Brazzale" (Excellent Painters Award) with extraordinary and avant-garde works; she has designed for Brazzale the curve and the cut, the proportion, the game so clean and linear that characterizes the graphics of the new packs Brazzale, signing another small work of art.

Packaging designed by  
*Ester Grossi*



**EACH BRAZZALE PRODUCT IS**

**BRAZZALE**  
**CO<sub>2</sub> ZERO**  
**CARBON**  
**NEUTRAL**  
**GROUP**







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