

## ***Nuova Sarda Industria Casearia S.r.l.***

**Fanari Formaggi** is located a few kilometers from San Nicolò d'Arcidano. The production plant is surrounded by pastures and cultivated land.

In this area the animals that produce the milk necessary for the creation of our cheeses graze freely. It is because of the different types of terrain that our cheeses acquire the flavors and aromas that make them unmistakable: in the plains, in the mountains, and in contact with the sea.

It is easy to understand that sheep left to graze in land close to the sea produce a saltier milk, and that the goats used to climbing the impervious rocky ridges give milk with a stronger flavor.

In any case, the secret of the taste of our cheeses lies in the absolute quality of the raw material, which is of a nature that knows no pollution or manipulation by man.

All the milk used in our productions is of Sardinian origin and more precisely is collected by suppliers in the Medio Campidano and Oristanese area, with company vehicles and drivers employed by Nuova Sarda Industria Casearia S.r.l. with twenty years of experience in choosing the quality of milk.



*Pastures of Nuova Sarda Industria Casearia S.r.l*

Respecting the environment means respecting oneself and one's own history.

This concept is even more true for a company that receives everything for the creation of its products and for the achievement of its goals from nature.

For us, respect for the environment is both a starting point and a point of arrival.

A starting point because to produce quality cheeses it is necessary to operate in a healthy natural environment. A point of arrival because our work is exhausted and renewed every day.

This is why we have triggered a virtuous process capable of combining the concept of sustainability with that of productivity.

We are able to do this also thanks to the latest generation energy production plants that allow us to reduce the costs related to electricity consumption. In fact, photovoltaic panels are installed in our roofs.



*Photovoltaic System – Nuova Sarda Industria Casearia S.r.l.*

While in 2015 in the land adjacent to the Nuova Sarda Industria Casearia S.r.l. the first thermodynamic solar plant built by an Italian dairy was built in such a way as to reduce the need for diesel and produce in respect of the environment.

Energy production is based on the reflection of the sun's rays through mirrors. The sun's rays are directed onto a tube that overheats the water inside, transforming it into steam at high temperature and pressure.



*Thermodynamic solar system - Nuova Sarda Industria Casearia S.r.l*

In recent years, we have become aware of the social utility of our work which has proved capable of enhancing the excellence of the area, encouraging the development of the local community and paving the way for new national and international markets.

The values that have allowed this development are summarized in a few but important concepts: competence, planning, organization.

Today, our roots are deeply embedded in the territory. Loyalty and respect for ancient dairy traditions are the basis of the excellence of our cheeses and ricotta.