

## PARMIGIANO REGGIANO DOP - GENNARI 34-36 MESI



CODE	33010
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Raw Cow's milk
WEIGHT	38-40 kg

Il Parmigiano Reggiano DOP matured at least 36 months

DESCRIPTION	Parmigiano Reggiano DOP made with raw cow's milk
APPEARANCE	Cylindrical shape, natural straw-yellow rind. The paste is grainy, slightly straw-coloured
TASTE	Wonderful balance of aromas and aromas, tending to sweet and with notes of hay and perennial meadows
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	There are no secrets in the processing for Gennari, but only commitment, willingness not to take shortcuts and security of a complete supply chain: 60% of the processed milk comes from cattle owned while the rest from loyal breeders
CURIOSITY	The processing is done, even today, as Father Sergio wanted, a little bigger, designed for long seasonings
SUGGESTIONS	Perfect with a sweet chestnut honey