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PARMIGIANO REGGIANO DOP

CODE	33050
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Raw Cow's milk
WEIGHT	38 kg approx

Parmigiano Reggiano DOP aged 24 months

DESCRIPTION	An elegant Parmigiano Reggino DOP produced by Gennari with raw cow's milk
APPEARANCE	The wheel is compact and its rind is thick; the colour of the rind is yellow to amber. The paste is compact, hard and grainy and yellow in colour
TASTE	Balanced, mild and tasty, with notes of fresh milk, cream and butter
MATURING	At least 26 months
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	a slightly higher fat content, tailored for long aging. The technique remains truly traditional, with no secrets in production. The key factors are commitment, the determination not to take shortcuts, and ensuring the safety of the supply chain
CURIOSITY	60% of the processed milk comes from 1,600 owned cattle, the rest from loyal farmers with many years of collaboration
SUGGESTIONS	The producer recommends accompanying it with a Franciacorta sparkling wine and with a cream of pears and balsamic vinegar

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