

# PARMIGIANO REGGIANO DOP



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

Parmigiano Reggiano DOP aged 24 months

<b>DESCRIPTION</b>	An elegant Parmigiano Reggiano DOP produced by Gennari with raw cow's milk
<b>APPEARANCE</b>	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
<b>TASTE</b>	Balanced, mild and tasty, with notes of fresh milk, cream and butter
<b>MATURING</b>	At least 26 months
<b>PRODUCER</b>	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	60% of the processed milk comes from 1,600 owned cattle, the rest from loyal farmers with many years of collaboration
<b>SUGGESTIONS</b>	The producer recommends accompanying it with a Franciacorta sparkling wine and with a cream of pears and balsamic vinegar