

PARMIGIANO REGGIANO DOP

PORZIONI



CODE	33054
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Raw Cow's milk
WEIGHT	300 g approx

A great Parmigiano Reggiano, produced by Gennary Dairy and matured 24 months

DESCRIPTION	A great Parmigiano Reggiano, produced by Gennary Dairy and matured 24 months. 60% of the milk is obtained from about 1000 cows farmed by the same dairy; the other 40% comes from farmers that have been working with Gennari for more than 50 years
APPEARANCE	The color of the rind is yellow to amber. The paste is compact, hard and grainy; its color is yellow
TASTE	At this age the cheese has developed all its unique and genuine characteristics: the taste is dolce, round and full bodied; the aftertaste is long, dolce, floral with long notes of hay and grass
MATURING	Matured at least 24 months
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
CURIOSITY	The history of Gennari Dairy began in 1953, when Sergio and Maria created the dairy. At that time they produced three wheels a day. Today's the family with Sergio and Maria are working in the dairy, with a daily production of 40 wheels and a warehouse of 35,000 forms