

# PARMIGIANO REGGIANO - VACCHE ROSSE



<b>CODE</b>	33080
<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 produced only with milk obtained from Reggiana cow breed

<b>DESCRIPTION</b>	Parmigiano Reggiano produced only with milk obtained from Reggiana cows
<b>APPEARANCE</b>	The colour is medium to dark yellow, while the texture is grainy and flaky
<b>TASTE</b>	Sweet but intense, with aromas of cooked butter and toasted fruits
<b>MATURING</b>	At least 24 months
<b>PRODUCER</b>	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
<b>OUR SELECTION</b>	The processing is done, even today, as father Sergio wanted, a little fatter, designed for long aging. The technique is really traditional. There are no secrets in production, only the commitment, the desire not to take shortcuts and the safety of the supply chain
<b>CURIOSITY</b>	To use the brand 'Vacche Rosse' which reflect the high quality of the production, Parmigiano Reggiano has to be produced exclusively with milk obtained from Reggiana's breed cows; the cows must be fed at least for the 50% with forage (grass or hay) produced in the same farm, integrated with cereals or leguminous OGM free (not with unifeed) the cheese has to age at least for 24 months