

PARMIGIANO REGGIANO DOP

VACCHE ROSSE



CODE	33086
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Cow's milk
WEIGHT	300 g approx

Parmigiano Reggiano DOP produced with milk from Reggiana red cows, in portions

DESCRIPTION	Parmigiano produced by Gennari with semi-skimmed raw milk obtained exclusively from Reggiana cows, aged at least 24 months
APPEARANCE	The paste has intense and recognisable straw yellow colour; the texture is grainy
TASTE	Sweet and intense, with aromas of cooked butter and toasted fruits
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	The production is still made today, as dad Sergio wanted, a little fatter, designed for long seasonings; the technique is still the traditional one
CURIOSITY	Parmigiano Reggiano to boast the name 'vacche rosse - red cows' must be produced exclusively with the milk of purebred Reggiana cows, fed with at least 50% of forage from the farm (grass and hay) and at most with 50% of GMO free feed (cereals and legumes). The wheels must be aged at least 24 months
SUGGESTIONS	Nice on its own or grated on pasta; delicious sliced in salads and paired with fruits