

# PARMIGIANO REGGIANO DOP VACCHE BRUNE - IN PORTIONS



<b>CODE</b>	33103
<b>COUNTRY OF ORIGIN</b>	Italy, Emilia Romagna
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	300 g approx

Parmigiano Reggiano DOP produced with milk from Bruna Italiana cows, in portions

<b>DESCRIPTION</b>	Parmigiano produced by Gennari with semi-skimmed raw milk obtained exclusively from the milking of Bruna Italiana cows; aged months
<b>APPEARANCE</b>	The texture is grainy, the paste is ivory white to straw yellow in colour
<b>TASTE</b>	Sweet and well balanced, with hints of hazelnuts and grass in the aftertaste
<b>MATURING</b>	At least 24 months
<b>PRODUCER</b>	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
<b>OUR SELECTION</b>	The production is still made today, as dad Sergio wanted, a little fatter, designed for long seasonings; the technique is still the traditional one