

# PARMIGIANO REGGIANO DOP - GENNARI 48 MONTHS



<b>CODE</b>	33063
<b>COUNTRY OF ORIGIN</b>	Italy, Emilia Romagna
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	4.5 kg approx

Parmigiano Reggiano aged at least 48 months in 1/8 format

<b>DESCRIPTION</b>	60% of the milk processed in the dairy farm comes from about 1000 bovine animals owned, the rest from breeders loyal to 50 years of collaboration. There are no secrets in production besides commitment, the will to not take shortcuts and the safety of a complete chain from the field to the finished product
<b>APPEARANCE</b>	The cheese is perfectly soluble and granular with a slightly straw color and a well-defined structure. The aging of 48 months makes this cheese well-structured and defined
<b>TASTE</b>	The Parmesan cheese for 48 months has reached an optimal seasoning for its tasting and expresses to those who enjoy an intense balance of perfumes and aromas. Beautiful olfactory sensations, tactile and above all tasteful: acid and salty, tendency to sweetness and the smell of hay
<b>MATURING</b>	At least 48 months
<b>PRODUCER</b>	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
<b>OUR SELECTION</b>	The work is done today, as Dad Sergio wanted, a bit greasy, thought for long maturing. The technique is really traditional
<b>CURIOSITY</b>	The history of the Dairy Farm Gennari began in 1953 when Sergio and Maria discovered a farmhouse in Collecchio. Then there were three wheels per day. Today, in the dairy farm also work the sons of Sergio and Maria, with a daily production of 80 and a stock of 50,000 wheels
<b>SUGGESTIONS</b>	Perfectly accompanied by a sweet chestnut honey for its well-known notes