

## PARMIGIANO REGGIANO DOP - GENNARI 48 MONTHS



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

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

DESCRIPTION	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
APPEARANCE	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
TASTE	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
MATURING	At least 48 months
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	The work is done today, as Dad Sergio wanted, a bit greasy, thought for long maturing. The technique is really traditional
CURIOSITY	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
SUGGESTIONS	Perfectly accompanied by a sweet chestnut honey for its well-known notes