

## PARMIGIANO REGGIANO DOP VACCHE BRUNE - 34 MESI



CODE	33120
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Raw Cow's milk
WEIGHT	38 kg environ

Parmigiano Reggiano DOP produced with raw milk of Brown cows

DESCRIPTION	Parmigiano Reggiano DOP made with raw cow's milk obtained exclusively from the milking of Bruna Alpina cows, aged 34 months
APPEARANCE	The appearance is crumbly, both to the touch and to the sight, the paste is finely grained, the color ranges from ivory white to straw yellow
TASTE	Balanced, intense notes of hazelnut and forage
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	There are no secrets in the processing for Gennari, but only commitment, willingness not to take shortcuts and security of a complete supply chain: 60% of the processed milk comes from cattle owned while the rest from loyal breeders
CURIOSITY	Bruna Alpina stands out for the balance between quality and quantity of milk produced, particularly suitable for cheese making. All products derived from this type of milk are protected by the Consortium Valorization Products Brown Breed of which the Gennari Dairy is part