

PARMIGIANO REGGIANO DOP - GENNARI 60 MONTHS



CODE	33113
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Raw Cow's milk
WEIGHT	4,5 kg approx

A great Parmigiano Reggiano with a great seasoning

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 appearance is friable, both to the touch and to the sight, the paste is finely granular, the color ranges from ivory white to straw yellow
TASTE	On the palate evolves in a balance of sweet and tasty, with an intense flavour, the taste reminiscent of the notes of butter and slightly citrus
MATURING	At least 60 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	Try it with acacia's honey