

PARMIGIANO REGGIANO DOP ORGANIC



CODE	33133
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Raw Cow's milk
WEIGHT	5 kg approx

Parmigiano Reggiano DOP produced with organic milk, aged 20 months

DESCRIPTION	Parmigiano Reggiano DOP produced with organic raw milk from Friesian cows bred biologically in the small village of Ozzola, in the municipality of Forno di Taro
APPEARANCE	It looks like the classic Parmigiano Reggiano DOP, with a straw-colored rind and a hard and granular paste, straw coloured
TASTE	Slightly more fragrant than the classic version; the taste recalls the well known characteristics of fresh milk, butter and yogurt, typical of the productions of Gennari
MATURING	At least 20 months
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	This Parmigiano represents the completion of the wide range of Parmigiano Reggiano DOP produced by the Gennari Dairy and which already includes the Vacche Brune, the Vacche Rosse (currently only marketed even if it has already started production in the dairy) and the long agings up to 72 and 100 months