

# PARMIGIANO REGGIANO DOP

## VACCHE ROSSE 36 MONTHS



<b>CODE</b>	33088
<b>COUNTRY OF ORIGIN</b>	Italy
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	4 kg approx

Parmigiano Reggiano DOP aged 36 months, in 1/8

<b>DESCRIPTION</b>	A Parmigiano Reggiano made with cow's milk from Reggiana cows and aged for 36 months
<b>APPEARANCE</b>	The paste is more yellow than the other breeds with which Parmigiano is produced; despite the long seasoning the paste maintains a vaguely elastic grain
<b>TASTE</b>	Intense but elegant, basically mild but at the same time it reveals tarty and savoury notes
<b>MATURING</b>	At least 36 months
<b>PRODUCER</b>	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
<b>OUR SELECTION</b>	Paolo Gennari's Parmigiano guarantees a complete production chain that starts from the milk coming from its own farms, to continue with the processing in the modern dairy, up to the seasoning in its own warehouses
<b>CURIOSITY</b>	In order to be able to boast the "Vacche Rosse" label, a Parmigiano must only be produced with milk from Reggiana breed cows fed with grass, hay and not more than 50% of certified non-GMO feed, therefore aged for at least 24 months