

PARMIGIANO REGGIANO DOP VACCHE ROSSE 36 MONTHS



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

Parmigiano Reggiano DOP aged 36 months, in 1/8

DESCRIPTION	A Parmigiano Reggiano made with cow's milk from Reggiana cows and aged for 36 months
APPEARANCE	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
TASTE	Intense but elegant, basically mild but at the same time it reveals tarty and savoury notes
MATURING	At least 36 months
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	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
CURIOSITY	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