

PARMIGIANO REGGIANO DOP BIOLOGICO



CODE	33130
COUNTRY OF ORIGIN	Italy
TYPE OF MILK	Cow's milk
WEIGHT	38 kg approx

Organic Parmigiano Reggiano DOP, matured for 20 months

DESCRIPTION	Parmigiano Reggiano DOP produced with organic raw milk from Friesian cows raised organically in the small hamlet of Ozzola, in the municipality of Fornovo di Taro
APPEARANCE	It looks like the classic Parmigiano Reggiano PDO, with a straw-colored rind and a hard and grainy paste, also straw yellow in colour
TASTE	Slightly more fragrant than the classic version, the taste recalls the characteristic notes of fresh milk, butter and yogurt, typical of the productions of the Gennari Dairy
MATURING	At least 20 months
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	The fields from where the fodder to feed the cows is produced must be left uncultivated and untreated for 4 years before the hay can be harvested to feed the animals. This is the greatest peculiarity that characterizes the organic Parmigiano Reggiano of the Gennari dairy
CURIOSITY	The history of the Gennari dairy began in 1953, when Sergio and Maria took over a dairy in Collecchio. At that time three wheels were produced per day. Today the sons of Sergio and Maria also work in the dairy, with a daily production of around 100 wheels and a warehouse of 35,000 wheels