

PARMIGIANO REGGIANO 36 MESI DOP GENNARI - FRACTION



CODE	33013
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Raw Cow's milk
WEIGHT	4,5 kg

Parmigiano Reggiano aged for 36 months, which expresses at his best all aromas

DESCRIPTION	Raw cow's milk
APPEARANCE	The cheese is perfectly soluble and granular with slightly straw color and with a well-defined structure
TASTE	Splendid sensations of olfactory, tactile and above all tasteful, between acid and salty with tendency to the sweet and the smell of hay
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
CURIOSITY	The Parmigiano Reggiano is aged for 36 months and has reached an optimum maturation for its tasting and expresses to those who enjoy an intense balance of perfumes and aromas
SUGGESTIONS	We advise you to accompany him with a sweet honey of chestnut and with an temper wine