

PARMIGIANO REGGIANO 36 MESI DOP GENNARI - FRACTION



CODE	33015
TYPE OF MILK	Cow's milk
WEIGHT	1 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
MATURING	At least 34 months
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	The history of Caseificio Gennari begins in 1953, when Sergio and Maria took over a small dairy in Collecchio. Today, the business is managed by their children, who follow a vision of a short and controlled supply chain: 60% of the milk they process comes from their own cows. The processing is still done today as Papa Sergio wanted, a bit fattier, designed for long aging, using traditional techniques
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