

# PARMIGIANO REGGIANO 36 MESI

## DOP GENNARI - FRACTION



<b>CODE</b>	33015
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<b>TYPE OF MILK</b>	Cow's milk
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<b>WEIGHT</b>	1 kg
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Parmigiano Reggiano aged for 36 months, which expresses at his best all aromas

<b>DESCRIPTION</b>	Raw cow's milk
<b>APPEARANCE</b>	The cheese is perfectly soluble and granular with slightly straw color and with a well-defined structure
<b>TASTE</b>	Splendid sensations of olfactory, tactile and above all tasteful, between acid and salty with tendency to the sweet and the smell of hay
<b>MATURING</b>	At least 34 months
<b>PRODUCER</b>	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	We advise you to accompany him with a sweet honey of chestnut and with an temper wine