Date of creation: 12/10/2024

PARMIGIANO REGGIANO DOP - VACCHE BRUNE

CODE	33102
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	1 kg approx

Parmigiano Reggiano produced exclusively from the milk of the Bruna cows

DESCRIPTION	Parmigiano produced with raw milk obtained only from Bruna Italiana cows
APPEARANCE	The texture is crumbly, grainy and flaky while the colour is ivory white to pale yellow
TASTE	Sweet and well balanced, with hints of hazelnuts and grass in the aftertaste
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	The Bruna cows stands out for the balance between quality and quantity of the milk produced, particularly suitable for cheese making. The Parmigiano Reggiano DOP obtained with this milk is very elegant, with a sweet and creamy flavour. The Bruna breed milk is denser than Frisona's ones and the cheesemaker needs 50 liters more milk to produced a single wheel while the processing requires a greater capacity during phase of curd breaking
CURIOSITY	The history of the Gennari dairy begins in 1953, when Sergio and Maria take over a dairy in Collecchio. At that time three forms were produced per day.Today the sons of Sergio and Maria also work in the dairy, with a daily production of 80 wheels and a warehouse of 50,000 wheels

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