

## PARMIGIANO REGGIANO DOP VACCHE BRUNE



CODE	33122
COUNTRY OF ORIGIN	Italy
TYPE OF MILK	Raw Cow's milk
WEIGHT	5 kg approx

Parmigiano Reggiano DOP in 1/8, aged at least 48 months

DESCRIPTION	Parmigiano Reggiano DOP produced with raw cow's milk from Brown cows raised at Gennari's farm
APPEARANCE	Compact and irregular yet still elastic texture, with an amber colour
TASTE	Palate reveals a complex and pungent flavour, with notes of hazelnut, almond, and dried fruit
MATURING	At least 48 months
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	A high-quality Parmigiano Reggiano DOP, guaranteed for 60% of the production through a complete supply chain: milk from proprietary farms, processing in the modern dairy renovated in 2017, and aging in the adjacent warehouses
CURIOSITY	The history of Caseificio Gennari begins in 1953 when Sergio and Maria took over a small dairy in Collecchio and started producing Parmigiano Reggiano, but only 3 wheels a day. Today, with production increased to about 100 wheels per day, we have also reached the third generation in command: the hearts of the company are the sons Paolo, master cheesemaker, and Tino, who manages the farm. The grandchildren Andrea and Laura have also joined in managing the dairy and sales points
SUGGESTIONS	We recommend pairing it with a craft stout beer