

PARMIGIANO REGGIANO DOP SFOGLIE



CODE	33138
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Cow's milk
WEIGHT	750 g approx

Elongated flakes of Parmigiano Reggiano DOP in 750 g tin

DESCRIPTION	Parmigiano Reggiano DOP aged at least 13 months, obtained from raw cow's milk
APPEARANCE	Elongated flakes similar to 'maltagliati' with a grainy paste and a straw yellow colour; basically resealable tin
TASTE	Balanced and sweet, with notes of fresh milk
MATURING	At least 12 months
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	An innovative product of the Prestige line, a range of products with high added value and with the unmistakable distinctive signature of Paolo Gennari: also for this line, in fact, the production takes place entirely within the Gennari dairy, as well as the portioning and packaging
CURIOSITY	The processing is done, even today, as father Sergio wanted, a little fatter, designed for long aging
SUGGESTIONS	It is suitable for use as it is, for example in salads or on pizza after cooking