

# PARMIGIANO REGGIANO DOP GRATTUGIATO



<b>CODE</b>	33137
<b>COUNTRY OF ORIGIN</b>	Italy, Emilia Romagna
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	1 kg approx

Grated Parmigiano Reggiano DOP in 1 kg bag

<b>DESCRIPTION</b>	Parmigiano Reggiano DOP made by Gennari with only raw cow's milk and aged for at least 13 months
<b>APPEARANCE</b>	Fine-grained and homogeneous, straw-yellow in colour; packed in 1 kg bag
<b>TASTE</b>	Not dry or savoury, very balanced with intense notes of fresh milk
<b>MATURING</b>	At least 12 months
<b>PRODUCER</b>	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
<b>OUR SELECTION</b>	The processing is done, even today, as father Sergio wanted, a little fatter, designed for long aging. The technique is really traditional. There are no secrets in production, only the commitment, the desire not to take shortcuts and the safety of the supply chain
<b>CURIOSITY</b>	60% of the processed milk comes from 1,600 owned cattle, the rest from loyal farmers with many years of collaboration