

PARMIGIANO REGGIANO DOP GRATTUGIATO



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

Grated Parmigiano Reggiano DOP in 1 kg bag

DESCRIPTION	Parmigiano Reggiano DOP made by Gennari with raw cow's milk and aged for at least 13 months
APPEARANCE	Fine-grained and homogeneous, straw-yellow in colour; packed in 1 kg bag
TASTE	Very balanced; the packaging maintains the freshness of the product, which is never dry
MATURING	At least 12 months
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	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
CURIOSITY	60% of the processed milk comes from 1,600 owned cattle, the rest from loyal farmers with many years of collaboration