

# PARMIGIANO REGGIANO

## DISOLABRUNA DOP



CODE	33097
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Cow's milk
WEIGHT	5 kg

Parmigiano Reggiano DOP produced with only milk from cows of the breed Bruna

DESCRIPTION	Raw cow's milk from cows of the breed Bruna
APPEARANCE	The tyrosine crystals are clearly visible throughout the cheese, giving it a mineralized and crumbly appearance
TASTE	At the tasting, it is decidedly flavorful yet balanced, with pronounced hints of umami and chestnut wood, with an aftertaste of cocoa and roasted coffee
PRODUCER	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
OUR SELECTION	A high-quality Parmesan, 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	To be tried accompanied by aged Balsamic Vinegar from Modena or a Barolo