

# PARMIGIANO REGGIANO DISOLABRUNA DOP



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|--------------------------|-----------------------|
| <b>CODE</b>              | 33097                 |
| <b>COUNTRY OF ORIGIN</b> | Italy, Emilia Romagna |
| <b>TYPE OF MILK</b>      | Cow's milk            |
| <b>WEIGHT</b>            | 5 kg                  |

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

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| <b>DESCRIPTION</b>   | Raw cow's milk from cows of the breed Bruna   |
| <b>APPEARANCE</b>    | The tyrosine crystals are clearly visible throughout the cheese, giving it a mineralized and crumbly appearance   |
| <b>TASTE</b>         | 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  |
| <b>PRODUCER</b>      | Caseificio Gennari - Collecchio (PR) - Emilia Romagna   |
| <b>OUR SELECTION</b> | 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  |
| <b>CURIOSITY</b>     | 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 |
| <b>SUGGESTIONS</b>   | To be tried accompanied by aged Balsamic Vinegar from Modena or a Barolo  |