

# PARMIGIANO REGGIANO DOP

## VACCHE BRUNE - 60 MESI



<b>CODE</b>	33098
<b>COUNTRY OF ORIGIN</b>	Italy, Emilia Romagna
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	1 kg

1 kg of Parmigiano Reggiano made with raw milk from Brune cows

<b>DESCRIPTION</b>	Parmigiano Reggiano DOP made with raw cow's milk obtained exclusively from the milking of Brune cows, aged for 60 months
<b>APPEARANCE</b>	The appearance is crumbly, both to the touch and to the sight; the texture is finely granulated, ranging in color from ivory white to straw yellow
<b>TASTE</b>	At the tasting, it is very flavorful yet balanced, with pronounced hints of umami, chestnut wood, roasted coffee, and cocoa
<b>MATURING</b>	minimum 60 months
<b>PRODUCER</b>	Caseificio Gennari - Collecchio (PR) - Emilia Romagna
<b>OUR SELECTION</b>	A high-quality Parmigiano, 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>	Great to eat at the end of a meal on its own or accompanied with aged Balsamic Vinegar of Modena