

Parmigiano Reggiano DOP Qualità di Montagna



Source

- Emilia Romagna
- Lombardia

Type of milk

-

Although historically the Parmesan cheese was only the plain, from the first half of the twentieth century attempts to extend production to the Apennines have given exceptional results thanks to the kindness of the high altitude pastures, located up to 7-800 meters above sea level, it is therefore possible to talk about a product “mountain”. The forms of this cru, limited production, is not recognized by the branding on the face, with the words “Quality of the mountain.”

Organoleptic characteristics

Aspect and texture: hard cheese with a grainy texture and pale yellow color more or less dark depending on the length of the ripening

Taste: harmonious, dry and intense, with notes of herbs

Serving suggestions: Bodied red wines and aged, but also sparkling white wines when young. Fresh fruit (pears Kaiser), mustard pumpkin. Balsamic Vinegar of Modena, homemade bread

Technical characteristics

Milk: cow's milk, skimmed, raw

Production method: artisanal

Paste: cooked, artisanal

Salting: in brine

Ripening: 1 year minimum

Production period: Spring and Autumn



Allevatore di Formaggi

Fats: 32% Mgss

Weight: 24 to 40 kg

Dimensions: l 35-45 cm, h. 18-24 cm

Producers: few "caselli" in Reggio Emilia and Parma area

Whole cheese code: n.d.

Cutted cheese code: n.d.