Parmigiano Reggiano DOP Bio di sola Bruna



Description

Although historically Parmigiano Reggiano DOP was exclusively a lowland cheese, from the first half of the 20th century, attempts to extend its production to the Apennine area have produced exceptional results. This is due to the quality of the high-altitude pastures, located up to 700-800 meters above sea level, which allows us to speak of a "mountain" product. The wheels of this limited production "cru" are recognizable by the fire-branded mark on the face, with the words "Mountain Quality". [guffanti_pdf_button]

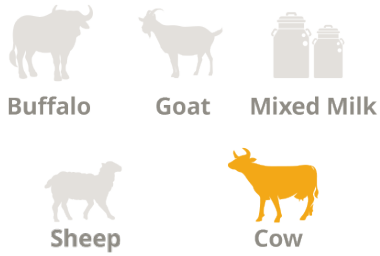
Characteristics

Characteristics

Region



Milk Origin



Appearance

hard paste, with a grainy consistency and a straw-yellow colour that is more or less dark depending on the length of the maturation process

Taste

harmonious, dry and intense, with herbaceous notes

Pairings

harmonious, dry and intense, with herbaceous notesharmonious, dry and intense, with herbaceous notesharmonious, dry and intense, with herbaceo

Technical specifications

- **Milk:** cow's milk, raw, skimmed milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** minimum one year
- **Production:** Spring-Autumn
- **Fat:** 32% Mgss
- **Weight:** 24-40 kg
- **Diametro:** diameter 35-45 cm, h. 18-24
- **Producers:** Some dairies in the provinces of Reggio Emilia and Parma
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a