Parmigiano Reggiano DOP Reserve



Description

This Parmigiano Reggiano DOP "cru" is selected by Guffanti from "caselli" (the dairies dedicated to the production of the "king" of Italian cheeses) in the Emilian provinces of Parma, Reggio Emilia and Modena. These dairies process milk from cows in their own farms, excluding milk managed by the consortium. As a result, daily production is limited to a few forms. Furthermore, the cattle, in the period from spring to autumn, are also fed with grass from the Apennine pastures, located at altitudes of up to 700-800 metres. Grazing on high hills or mountains is a peculiarity for Parmigiano Reggiano, which is traditionally and typically a lowland cheese. However, the use of these pastures, which began in the first half of the 20th century, allows for the production of milk and therefore cheese with very marked organoleptic qualities. Obviously, adequate refinement in suitable premises, even prolonged beyond the two years considered "canonical", is able to further develop these characteristics of excellence. [guffanti_pdf_button]

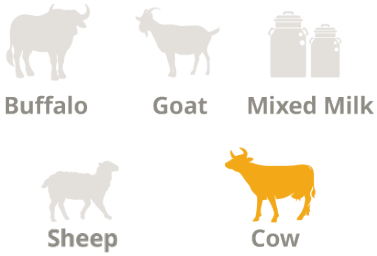
Characteristics

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 if produced with milk from pasture-fed cattle

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:** all year round
- **Fat:** 32% Mgss
- **Weight:** 24-40 kg
- **Diametro:** diameter 35-45 cm, h. 18-24
- **Producers:** toll booths in the Apennine area of ??the provinces of Parma, Reggio Emilia, Modena
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a