Parmigiano Reggiano DOP stagionato



Description

The production area is mainly and traditionally located in the provinces of Parma and Reggio Emilia, although it has been extended to some surrounding provinces. Until a few decades ago, production took place in typical octagonal "caselli," which ensured special air circulation. Even today, some archaic traditions have been maintained in the production process, such as the use of copper instead of stainless steel for the cheese-making boilers. If carried out in optimal conditions, the ageing process can easily last longer than four years. However, the cheese requires at least 36 months of maturation to express its full potential. To test the ripeness of the cheeses, a screw-shaped needle is used, "turned" deep into the dough. [guffanti_pdf_button]

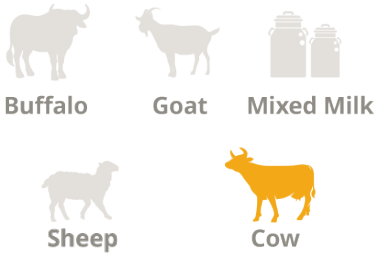
Characteristics

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

Full-bodied, aged red wines. Fresh fruit (Kaiser pears), pumpkin mustard. Balsamic vinegar of Modena, homemade bread.

Technical specifications

- **Milk:** cow's milk, raw, skimmed milk
- **Processing:** artisanal and industrial
- **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 belonging to the Consortium for the production and protection of Parmigiano Reggiano DOP
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a