

Parmigiano Reggiano DOP Bio 12 mesi



Description

Parmigiano Reggiano DOP is the most famous of Italian cheeses, already mentioned in the fourteenth century in a story by Boccaccio. 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 preparation boilers. If conducted in optimal conditions, maturation can happily exceed four years; however, the cheese requires at least 36 months to fully express its potential. To assess its ripeness, a screw-shaped needle is used, "turned" deep into the paste. Among the first in Italy, Parmigiano Reggiano received the DOC designation in 1955 and the DOP designation in 1996. The double name was officially born in 1951, before that it was called "Parmigiano" or "Reggiano". [guffanti_pdf_button]

Characteristics

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Region



Lombardy,
Emilia Romagna

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

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 notes
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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 Parmigiano Reggiano Production and Protection Consortium
- **Whole Cheese Code:** Various codes, various seasons
- **Cuttet Cheese Code:** Vari codici, varie stagionature, varie pezzature