

Parmigiano Reggiano DOP Bio Rossa Reggiana



Description

This is a particular “cru” of Parmigiano Reggiano DOP, obtained from the milk of Reggiana breed cows. These cows, with their reddish spotted coats, were traditionally used for the production of this cheese, almost supplanted later by the more productive but less valuable Friesian breed. Thanks to the characteristics of the milk and the care taken in its production, Parmigiano Reggiano DOP “delle vacche rosse” boasts particularly high quality standards. Its wheels are recognizable by the branding imprinted on one side with the words “Vacche rosse – razza reggiana”; a smaller branding is also present on the rind. However, production and availability are very limited.

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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
- **Cheese Paste:** 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:** Some toll booths in the province of Reggio Emilia
- **Whole Cheese Code:** Various codes, various seasons
- **Cutted Cheese Code:** Various codes, various seasonings, various sizes