

Parmigiano Reggiano DOP Riserva



This cru Parmigiano Reggiano is selected from Guffanti in “toll” (as they are called cheese factories dedicated to the production of the “King” of Italian cheeses) in the provinces of Parma and Reggio Emilia and Modena working from milk from cows of their own stable business (so no milk run consorzilmente). The daily production is therefore limited to a few forms. The cattle also, in the period from spring to autumn, is also fed with pasture grass Apennine located at altitudes of up to 7-800 meters.

Grazing by high hills or mountains is a special feature for Parmigiano Reggiano cheese that is traditionally and typically plain, but the use of these pastures, which began in the first half of the twentieth century, allows you to get a latte and then cheese with a very strong organoleptic qualities. Obviously a proper aging in suitable premises, also extended beyond the two years considered “canonical” is able to further develop these excellent features.

Organoleptic characteristics

Aspect and texture: hard cheese with a grainy texture and pale yellow color more or less dark depending on the length of the ripening

Taste: harmonious, dry and intense, with notes of herbs if made with milk from livestock fed on pasture

Serving suggestions: Bodied red wines and aged, but also sparkling

Source

- Emilia Romagna
- Lombardia

Type of milk

- Cow

Brands





Allevatore di Formaggi

white wines when young. Fresh fruit (pears Kaiser), mustard pumpkin.
Balsamic Vinegar of Modena, homemade bread

Technical characteristics

Milk: cow's milk, skimmed, raw

Production method: artisanal

Paste: cooked, pressed

Salting: in brine

Ripening: 1 year minimum

Production period: all over the year

Fats: 32% Mgss

Weight: 24-40 kg

Dimensions: l 35-45 cm, h. 18-24 cm

Producers: "caselli" in Apennine area of the provinces of Parma, Reggio Emilia, Modena

Whole cheese code: n.d.

Cutted cheese code: n.d.