

# Parmigiano Reggiano DOP



The most famous of Italian cheeses, mentioned as early as the fourteenth century in a story by Boccaccio. The production area is mainly located in the provinces and traditionally of Parma and Reggio Emilia, although it has been extended to the edges of some of the surrounding provinces. Until a few decades ago, the production was in the typical “toll” octagonal which guaranteed a special air circulation, and is still in the process have been retained some archaic traditions such as the use of copper instead of stainless steel, for the boilers in which the cheese is made. The seasoning, if conducted under optimal conditions, can also successfully overcome the four years (the cheese still needs at least 36 months of seasoning to make the most of its potential) to test the ripeness of the forms you will use a needle to form of life “shot” deep in the dough. Among the first in Italy Parmigiano Reggiano (the double name was officially born in 1951: first there was talk of “Parmesan” or “cheese”) has received the Doc in 1955, and the PDO in 1996.

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

## Source

- Emilia Romagna
- Lombardia

## Type of milk

-

## Brands





Allevatore di Formaggi

#### **Technical characteristics**

**Milk:** cow's milk, skimmed, raw

**Production method:** artisanal and industrial

**Paste:** cooked, pressed

**Salting:** in brine

**Ripening:** 1 year minimum

**Production period:** all over the year

**Fats:** 32% Mgss

**Weight:** 24 to 40 kg

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

**Producers:** "caselli" members of the Consortium of production and protection of Parmigiano Reggiano

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.