

PARMIGIANO-REGGIANO DOP CHEESE



When it comes to cheese it is impossible not to mention the cheese king or the Parmigiano-Reggiano the cheese produced in Emilia Romagna.

Parmigiano-Reggiano is one of the best-known Italian products in the world, a hard cheese that ages in shape and each weigh about 24 to 40 kg.

Cheese can be aged for 12, 24, 36 or 48 months and changing taste and consistency as its ages.

The cheese is a hard cheese made from raw cow's milk and the quality control is so high that the cows that produce the milk for their production can only feed on fresh grass, hay or alfalfa and thus a cheese is guaranteed. of excellent quality.

Parmigiano-Reggiano has a very hard, thick, shiny shell and has a color ranging from yellow to orange. The cheese has a sweet and fruity pineapple-like aroma and has a strong, robust, full-bodied and rich flavor, but never too strong and can be stored for months and months in the refrigerator.

Parmigiano-Reggiano is a table cheese and served in chips for starter. It can be grated and comes in sauces, pastas, risottos, soups and salads.