



Le stagionature

Did you know that some of the flavours **perceived** by tasting **Grana Padano P.D.O.** and **Parmigiano Reggiano P.D.O.** can be associated to sensorial characteristics? Such as **yogurt, nuts, toasted toffee candy and soluble meringue?**

- The **14-months ripened Grana Padano** cheese has a **delicate flavor**, notes of milk and herbs, straw-yellow color, slightly soft to the touch: **excellent and light** for a table cheese *aperitif*. Diced, accompanied by a dry white wine or with fresh fruit.

- The **24-months ripened Parmigiano Reggiano** has a perfect **balance** between **sweet** and **salty**. It is suitable for all culinary preparations, also grated on the first courses. Its flavor is **paste, crumbly and grainy**.

- The **36-months ripened Parmigiano Reggiano** is known as “*stravecchio*”. Its taste is particularly **dry, crumbly and grainy** with **spicy notes**. It is perfect to be grated, but also to be tasted with honey or balsamic vinegar. It is **highly digestible**.

- The **24-months ripened Parmigiano Reggiano Vacche Rosse** is our *gourmet* type: it comes from the milk of the Red cows of Reggian race, privileged cattle that feed only on hay, grass and flowers. Their milk is particularly **rich in proteins**, caseins and calcium and it is more digestible and nutritious than any other type. **Crumbly and grainy**, maintains a **sweet and persistent taste** and **delicate aroma** despite its maturation of approximately 24 months.