Montanari & Gruzza

PARMIGIANO REGIANO BRUNA 24 MONTHS, MONTANARI&GRUZZA



Code: CHE-19

Weight : 500 g / pcs

Raw material:

Produced with cow's raw milk

Sweeter and more aromatic.This preciousParmigiano Reggiano comes from the ‘white gold’ of the Italian“Bruna Alpina” breed, superior quality milk. The “Bruna Alpina” cow has been living in Italy for 150 years, above all in the highest pasturelands where fields are impracticable. It is a docile animal with brown coat and a sweet and intense look.

The uniqueness of its milk derives from its high protein content, particularly casein which is dramatically important to achieve the extraordinary quality standard of our Parmigiano Reggiano DOP Disolabruna® which is sweeter and more aromatic than a normal Parmigiano Reggiano as proved by authoritative studies carried out in several Italian universities.

Country

Italy

Region

Type of milk

Cow's milk

Raw milk