

Bonat

PARMIGIANO REGGIANO RISERVA 7 YEARS BONAT



Code: CHE-26/2

Weight: 1 kg / pc

Raw material:

Produced with cow's raw milk

The wheels of Parmigiano Reggiano when it reaches 2 years old are retrained by Experts Recognized Association (Consortium Parmesan Cheese) and only the exceptional wheels and proper maturation are marked with the second mark "EXTRA", and only the best at this point reaches 7 years of seasoning.

The cheese is extraordinary, unusual flavors, sensations unknown and surprising, always great balance that feeds on power and elegance, and the color darkens with age.

The aroma is delicate, the flavor enveloping, full, rich, never hot, fills the mouth.

The palate is dark, with feeling fat (casein, especially in older ages is clearly visible) holding at bay a distinct character. It 'a new experience that pushes the paradigm of Parmigiano organoleptic and until recently it was difficult to imagine.

The Gambero Rosso in 2012 awarded the Azienda Agricola Bonat, of 316 cheeses, the main recognition award "I **Fuoriclasse**" for the Parmigiano Reggiano 7 years.

Country

Italy

Region

Emilia Romagna

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