Bonat

PARMIGIANO REGGIANO RISERVA 10 YEARS BONAT



Code: CHE-29/2

Weight: 1 kg / pc

Raw material:

Produced with cow's raw milk

What enables Giorgio to achieve this is the quality of his milk, all of which comes from his own tiny herd of less than a hundred cows. The cheese is hand-made using traditional methods (Giorgio is a native Parmensi) and produced in minute quantities : only three wheels each working day.

The result, once matured, is an exquisite and complex pamesan with a suprisingly creamy texture for such an old cheese. Giorgio Bonati is unique among the makers of Parmigiano Reggiano.

His cheeses are matured for up to 10 years, longer than any other Parmesan. The palate is dark, with feeling fat (casein, especially in older ages is clearly visible) holding at bay a distinct character.

It 's a new experience that pushes the paradigm of Parmigiano organoleptic and until recently it was difficult to imagine.

Country

Italy

Region

Emilia Romagna

Type of milk

Cow's milk