Bonat

PARMIGIANO REGGIANO RISERVA 3 YEARS BONAT



Code: CHE-30/2

Weight: 300 g / pc

Code: Che-37/2

Weight: 500 g / pc

Raw material: Produced with cow's raw milk

This Parmigiano Reggiano is made only with milk from Italian Holstein Frisian cows, born and lived in a small farm. The whole production process is strictly artisanal. 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 3 years of seasoning. The result is extraordinary: full flavour, perfect texture, incomparable satisfaction.

The Guide "Cheeses of Italy" 2012 Gambero Rosso gives this fabulous prize parmesan "Three Cheese wedges."

Country: Italy

Region: Emilia Romagna

Type of milk: Cow's milk ,Raw milk