Montanari & Gruzza

PARMIGIANO VACCHE ROSSE 24 MONTHS MONTANARI&GRUZZA



Code: CHE-1328

Weight: 500 g / pc

Raw material:

Produced with cow's raw milk

PARMIGIANO REGGIANO of the “RED COWS”

The antique “Reggiana Race” was, for centuries, the most popular variety of cattle in the Parmigiano Reggiano production areas so we can quite honestly say it is the “mother” race of this great Italian cheese. It is a heavy, very elegant animal with a long strong trunk and a mighty but distinct head. What distinguishes this race visually is the colour of its coat which is a uniform darkish red which is why it has the affectionate nickname of “Red Cow”.

The uniqueness of the milk produced by this race derives from the high quantity of proteins, especially casein; as a matter of fact we fi and large quantities of the K and Beta casein B variations which are essential for the unbeatable quality standard of this Parmigiano Reggiano.

Montanari & Gruzza, strong with their fifty years’ experience in the dairy sector, has been investing for years in protecting this animal that supplies such great milk. Parmigiano Reggiano of the “Red Cows” has some obvious characteristics that identify it such as the typical not white but straw yellow coloured curds since the cows eat hay and grass from the meadows where

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