Bonat

PARMIGIANO REGGIANO RISERVA 4 YEARS BONAT

Code: CHE-31/2

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 4 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.

Country

Italy

Region

Emilia Romagna

Type of milk

Cow's milk

Raw milk

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