

Giansanti Di Muzio

PARMIGIANO REGGIANO DOP 18-20 MONTHS 5 KG



Ref: CHEG-03

Maturation: from 18 to 20 Months

Weight: about 5 Kg (1/8) Vacuum Pack

PARMIGIANO REGGIANO DOP

This is from eighteen to twenty months aging cheese something between fresh and old seasoned Parmigiano Reggiano style. This is also a medium period in which the cheese develops and matures all the nutritional characteristics that make it unique. Agricola Giansanti's Parmigiano Reggiano is softly-and-round tasting, white in colour, and still partially granular in consistency. For this reason we recommend it first of all as a "table cheese", to be eaten together with a drink or as an appetizer in a restaurant brunches.