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.

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong