

calendar

distributors of the finest foods

AMBROSI

Grana Padano 35kg

Origin: Emilia-Romagna, Italy
Classification: Artisan
Milk: Cow's Milk
Type: Hard
Form: 35kg wheel
Item code: 700667



Grana Padano refers to the granular texture of this famous cheese and is engraved on the rind when graded at 9 months.

Widely produced by many co-operative dairies across northern Italy, this PDO cheese is made exclusively from raw milk, in a method similar to Parmigiano Reggiano. The curds are heated during production and finely cut to expel the maximum amount of moisture. Cheeses are brined for upto 14 days before maturation on wooden shelves.

To ensure consistent quality, we select only the highest graded genuine cheeses aged 18 months or more with a straw coloured paste, grainy textures and light crystallisation. The flavour should be savoury with an aroma of hay and dried fruit.

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