

## **G.CRAVERO**

Parmigiano Reggiano 35kg

Origin: Emilia-Romagna, Italy

Classification: Artisan
Milk: Cow
Type: Hard

Form: 35kg wheel 1tem Code: 700572



Parmigiano Reggiano is the king of Italian cheese and controlled by a strict PDO in the Emilia Romagna region of the north.

The Cravero family has specialised in maturing Parmigiano Reggiano from selected small dairies in their purpose built storerooms in Bra since 1855.

This rare two-year-old mountain cheese is handmade in the San Pietro dairy in the Appennini hills of Modena with raw milk from a small herd of 100 cows. The impeccable regional provenance and skilled maturation create a cheese with a succulent moist nutty texture and complex fruity caramel sweetness.



