

CHEESEMAKER

Caseificio, Santa Maria

ORIGIN

Rome, Italy

MILK TYPE

Cow, Unpasteurized

RIND

Hard

FIRMNESS

Hard

PARMIGIANO REGGIANO

ABOUT

The recipe for Parmigiano Reggiano was solidified by the Benedictine monks of the Po Valley region during the middle ages and was enjoyed by the Romans. The same recipe is still used today. It takes 600 litres of cow milk to produce the 30-40kg wheels of Parmigiano Reggiano DOP cheese. All Parmigiano is aged at least 1 year, but some wheels are selected to be aged for longer. Wheels vary in colour from pale yellow to a deep straw hue, depending on the animal feed.

TASTE NOTES

Parmigiano has a rich, deep, nutty aroma that immediately fills the nasal cavity. The texture in the mouth is at first dry, and then it crumbles apart and spreads across the tongue, allowing for tastes of the enzyme crystals in the cheese. The flavour is astringent and sharp, and blooms into salty, nutty, and then sweet. The cheese affects every sense in a warm and rich manner. Parmigiano is often eaten grated over various recipes, but should be tried on its own to fully experience its power. Don't forget to eat the rind! It tastes great chopped up and melted into soups. Never throw any away!

PAIRINGS

Chianti, Barolo, Bacco Noir, Ice Wine