

Parmigiano Reggiano DOP Vacche Rosse



Source

- Emilia Romagna
- Lombardia

Type of milk

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This is from a particular limited cru area of Parmigiano Reggiano made from the milk of red patched Reggiana breed cattle traditionally used in the production of this cheese. This breed has subsequently been almost entirely substituted by the less valuable Friesian cows. Due to the characteristics of the base milk and for the care taken in making this 'Red Cow' Parmigiano Reggiano, whose forms are distinguished by the expression 'Vacche rosse – razza reggiana' fire-branded on their surface (a smaller brand is also made on the underside), the quality of this cheese is particularly high. However, the production and consequent availability is very limited.

Organoleptic characteristics

Aspect and texture: grainy, hard, more or less intense yellow paste according to the length of ripening

Taste: harmonious, dry and intense with traces of wild grasses when the milk of open pasture grazing animals is used

Serving suggestions: full bodied, aged, red wines but also young, sparkling, white wines. Fresh fruit (Kaiser pear), marrow chutney. Balsamic Modena vinegar, homemade bread

Technical characteristics

Milk: skimmed, raw, cow's milk

Production method: artisan



Allevatore di Formaggi

Paste: cooked, pressed

Salting: in brine

Ripening: at least one year

Production period: throughout the year

Fats: 32 % F-Dm

Weight: 24-40 kg

Dimensions: 35-45 cm diameter, h. 18-24 cm

Producers: a number of cheese dairies in the province of Reggio Emilia

Whole cheese code: n.d.

Cutted cheese code: n.d.