

# Grana Padano DOP



Produced throughout a vast area comprising the largest regions in northern Italy (excluding the provinces in Emilia dedicated to the production of Parmigiano Reggiano), Grana Padano, when produced with the appropriate care and ripened for at least two years, is a high quality product for use in cooking and as a table cheese. Guffanti selects and refines the production of a number of traditional cheese dairies in the typical areas of the Padano and, in particular, from the provinces of Piacenza and Cremona.

## Organoleptic characteristics

**Aspect and texture:** hard, grainy, more or less intensely yellow paste depending on the length of ripening

**Taste:** harmonious, dry and intense with traces of grass when produced with the milk of open pasture grazing animals

**Serving suggestions:** full bodied, aged, red wines but also young, sparkling white wines. Fresh fruits (Kaiser pears), marrow chutney. Balsamic Modena vinegar, crusty bread.

## Technical characteristics

**Milk:** skimmed, raw, cow's milk

**Production method:** artisan and industrial

**Paste:** cooked, pressed

**Salting:** in brine

## Source

- Emilia Romagna
- Lombardia
- Piemonte
- Trentino-Alto Adige
- Veneto

## Type of milk

- Cow

## Brands





Allevatore di Formaggi

**Ripening:** not less than 9 months

**Production period:** throughout the year

**Fats:** 32% F-Dm

**Weight:** 24 – 40 kg

**Dimensions:** 35-45 cm diameter, h. 18-25 cm

**Producers:** dairies belonging to the Grana Padano production and protection Consortium

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.