

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.