

BROWN COW PARMIGIANO REGGIANO DOP

VALSERENA

Parma, Italy



SENSORY PROFILE

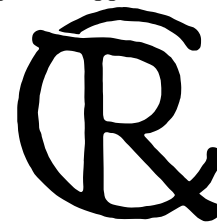
Gian Domenico Serra and his children, Giovanni, Antonietta and Nicoló, manage the dairy and follow traditional methods of production. They are one of only four dairies that constitute the Consorzio di Sola Bruna, which is dedicated to producing Parmigiano Reggiano solely from the milk of Brown Cows. The Consorzio recognizes the unique richness that comes from the Brown Cow milk and protects products obtained exclusively with Brown Cow milk. Each Brown Cow is registered and each wheel is stamped with the logo of the Consorzio. The Parmigiano Reggiano *disolabruna* is nutritionally rich, very delicate and sweet. Its excellence makes it a case study of universities and other Institutions. The taste is sweet and delicate, and the paste is golden-yellow in color.

This farm is over 400 hectares. Every five years, the Serras change the diet of the cows to create nuances in the flavor. Two hundred-twenty cows produce 10 to 15 wheels of Parmigiano Reggiano per day.

Ingredients: Brown cow milk (raw), salt, rennet (calf)

TRADITION

Bruna Alpinas were first introduced in Italy in the 1500s and are highly regarded for their milk's harmonious balance, which is highly prized for its nutritional benefits. Valserena has been breeding Brunas Alpinas and making cheese since 1879! Out of 395 Parmigiano Reggiano producing farms, only four are dedicated to producing Brown Cow Parmigiano Reggiano.



**ROGERS
COLLECTION**

AGED	24 months
MILK	Brown Cow Raw
ITEM NO	00030
CASE	1 x 88 lb wheel
ITEM NO	00035
CASE	Quarters, 2 x 22 lb
ITEM NO	00036
CASE	Eighths, 2 x 11 lb
ITEM NO	00038
CASE	300g wedge, 15 x 300g
ITEM NO	00039
CASE	1 kg, 10 x 1kg piece

REVISED 2/25/2021