

# PARMIGIANO REGGIANO DOP



## SANTO STEFANO

*Parma, Italy*

### SENSORY PROFILE

Santo Stefano is a cooperative dairy that receives milk from 12 farms. Each farm has its own copper mixing pot, so each wheel is unique to one farm. Rogers Collection has been purchasing wheels from farm #2121, located in the foothills of the Parma and Enza valleys, for 20 years.

The aroma of this DOP certified Parmigiano Reggiano comes from the forage for the cows, which is a mix of herbs and wild flowers. Santo Stefano pays more for milk with higher protein and casein contents, rewarding for quality over quantity.

**Ingredients:** Cow milk (raw), salt, rennet

### TRADITION

For at least six generations, Santo Stefano has been transforming milk into Parmigiano-Reggiano cheese. The farms providing milk to the dairy breed different species of cows, such as the traditional old breed of Reggio-area red cows. The milk is mixed to improve the structure of the cheese. In addition to the high quality of the fodder and of the milk, Santo Stefano adds their skill of fine cheese-making to obtain a cheese that is truly unique. Characteristics vary from month-to-month, according to seasonal changes.

**2013 World Cheese Award, Silver Medal Producer**

AGED	24 months
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RETAIL SIZE	80 lb wheel
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ITEM NO	00199
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CASE	1 x 80 lb wheel
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RETAIL SIZE	18 lb quarter
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ITEM NO	00220
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CASE	1 x 18 lb quarter
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REVISED 8/21/2017