

# RED COW PARMIGIANO REGGIANO DOP



## GRANA D'ORO

*Emilia Romagna, Italy*



**2022, Silver, World Cheese Awards**

**2015, Super Gold, World Cheese Awards**

**2014, Gold, World Cheese Awards**

**2013, Silver Medal, Concours International des Fromages  
et Produits Laitiers de Tours**

AGED	24 months
ITEM NO	R00100
RETAIL SIZE	83 lb wheel
ITEM NO	R00105
RETAIL SIZE	9 lb pieces (eighth)
ITEM NO	R00102
RETAIL SIZE	10 x 300g wedges

## SENSORY PROFILE

The origin of the Red Cow breed (Vacche Rosse in Italian) is very old and was the original milk source of production of Parmigiano Reggiano. Although the milk yield is low, the quality is exceptional and contains very high casein and protein values. After World War II, much of the Vacche Rosse breed was replaced by Friesian cows, which have much higher milk yields. As a result, the Red Cow breed nearly became extinct by the late 1980s. The Catellani family was credited with bringing this breed back from imminent extinction and also with creating the Vacche Rosse (Red Cow) Consorzio to protect its production.

Red Cow Parmigiano Reggiano is aged for a minimum of 24 months (12 months longer than the minimum for regular Parmigiano Reggiano).

The straw yellow paste color, especially vivid during the summer and never white, is caused by the forage, which is mainly made up of hay and at least 150 different types of herbs. The paste is lightly granular and presents small eyes. The cheese is sweet and flavorful without being pungent, even after 32 months of aging.

**Ingredients:** Red Cow milk (raw), salt, and rennet (calf)

## TRADITION

For over three generations, the Catellani family has been producing Parmigiano Reggiano on their single full-cycle farm - all of the breeding, feeding, growing, and cheesemaking happens on the same site. They have 180 Red Cows (Vacche Rosse) and have been committed to preserving this ancient breed (which was once at risk of extinction). They are credited with creating the Red Cow DOP Consortium to protect the breed. Red Cow Parmigiano Reggiano is marked with the only two authorized Red Cow stamps.



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