BROWN COW PARMIGIANO REGGIANO DOP VALSERENA



| AGED MILK | 24 months Brown Cow Raw |
|--------------|----------------------------|
| ITEM NO | R00030 |
| CASE | 1 x 88 lb wheel |
| ITEM NO | R00035 |
| CASE | Quarters, 2 x 22 lb |
| ITEM NO | R00036 |
| CASE | Eighths, 2 x 11 lb |
| ITEM NO | R00038 |
| CASE | 300g wedge, 15 x 300g |
| ITEM NO | R00039 |
| CASE | 1 kg, 10 x 1kg piece |



VALSERENA

Parma, Italy

SENSORY PROFILE

Valserena is one of only four dairies that make up the Consorzio di Sola Bruna, an organization focused on producing Parmigiano Reggiano solely from Brown Cow milk. It is also one of the few farmsteads within the Parmigiano Reggiano Consortium that directly oversees the entire supply chain. From cultivating the fields to raising the Brown Swiss cows, transforming the milk into Parmigiano in their dairy, and selling the final product, every step is carefully managed. The cows are exclusively fed with the farm's own alfalfa, ensuring the milk remains of the highest quality. They take additional steps to ensure the taste and texture of their cheese remains unique: skimming less fat, using salt sparingly, and forming slightly larger wheels, all contributing to a beautiful body. The resulting cheese is rich and nutty, with a firm texture that melts effortlessly in the mouth, offering a perfect balance of savory depth and subtle sweetness.

INGREDIENTS:

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

TRADITION

Translating to "happy and peaceful valley," Valserena, managed and owned by the Serra family who have been dedicated to farming for six generations, exclusively working with the milk of Vaca Bruna (Brown Cows). Today, Gian Domenico, alongside his father Giovanni, Aunt Antonietta, and Uncle Niccolò, continues to manage both the dairy and export operations while upholding the family's commitment to traditional production methods. Established in 1879, Valserena is the oldest Parmigiano dairy still in operation, and it holds both GMO-free and Halal certifications, further emphasizing its commitment to quality and sustainability.