

WHITE COW PARMIGIANO REGGIANO DOP



CASEFICIO ROSOLA DI ZOCCA

FARM 1026

Modena, Italy

SENSORY PROFILE

Caseificio Rosola di Zocca's Bianco Modenese—White Cow—Parmigiano Reggiano has a soft, straw-yellow color and a granular texture. The taste is rich and dense but full of subtlety. Its strength is offset by a well-balanced velvety butter feeling. The essences of the Apennine mountain meadows, upon which the cows graze, offer intense and persistent aromas to the cheese.

Ingredients: White Modense cow milk (raw), salt, rennet (calf)

TRADITION

The White Modenese Cow milk is particularly suitable for cheese making. Not only does it have an excellent ratio between fat content and protein index, the high frequency of the K-casein gene B makes it easier to process during the complex preparation that leads to the creation of Parmigiano Reggiano. Compared to other dairy breeds, Bianca Modenese stands out for its rusticity, longevity, fruitfulness and docile temperament. Since the 1950's, the Bianca Modenese population has shrunk to the point of near extinction in some regions. Today's population measures in the 100's. Rosola di Zocca is a seven member cooperative of small farms that use a five-year rotation of meadow pasture to maintain a biodiversity of feed that gives strong mountain meadow essence to the milk. Each farm produces two White Cow wheels each day.

AGED	24 months
MILK	White Cow Raw
ITEM NO	00150
CASE	1 x 80 lb wheel
ITEM NO	00151
CASE	20 x 300g wedges



REVISED 10/6/2021