## PARMIGIANO REGGIANO DOP 24 MONTH



2022, Producer of the Year, NY International Cheese Competition 2022, Bronze Award, NY International Cheese Competition 2021, Silver Award, NY International Cheese Competition, 2021, Italy Parmigano Creamery of the Year, NY International Cheese Competition

Certified DOP

AGED	24 months
MILK	Cow Raw
ITEM NO	GR0025
CASE	1 x 80 lb wheel



REVISED 08/30/2022



CASEIFICIO DI GAVASSETO E RONCADELLA 168 Emilia Romagna, Italy

## SENSORY PROFILE

This 24-month Parmigiano Reggiano comes from over six decades of combined cheesemaking from two of the highest quality dairy co-ops that merged together to form Caseficio di Gavasseto e Roncadella. Their combined styles have blended to form a sweet and salty balance, and cover the full spectrum of what makes their Parmigiano Reggiano exemplary. They source their milk from 17 local member farms with mixed herds made up of seven breeds. The quality of the milk and cheese come from artisanal cheesemaking methods, minimal automation, fresh grass during extended feeding periods, farm sustainability, biodiversity, passion, and pride. 96% of their wheels get stamped by the Consorzio (under farm #168)!

Ingredients: Cow's milk (raw), salt, rennet (calf)

## TRADITION

An historic merger of two neighboring dairies on a mission to achieve more together, Caseificio di Gavasseto e Roncadella is a Parmigiano Reggiano co-operative that sources from 17 local farms. Located in the Reggio Emilia plain, the co-operative is directed by two iconic master cheesemakers, one of whom is the only Parmigiano-Reggiano woman master cheesemaker, una casara—Marisa Verzelloni from Roncadella (the other casaro is Silvano from the previous Gavasseto dairy). This co-op works hard year round to produce high quality cheese that the locals and premium retailers love. Their approaches to cheesemaking have blended to create an exemplary 24-month Parmigiano-Reggiano. This crown jewel is rich, balanced between sweet and salty, and persistent.