

PARMIGIANO REGGIANO DOP 24 MONTH

LATTERIA SOCIALE DI VILLA
RONCADELLA

115

Modena, Italy



2018 World's Best Cheese Silver Award

SENSORY PROFILE

A little caramel, a little sweet, a touch of salt plus some nuttiness characterize this Parmigiano Reggiano, whose paste has a pinkish tint. It is from simple acts, such as planting and caring for animals, that this cheese ultimately derives its nuanced flavors.

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

TRADITION

The Roncadella co-op is the only Parmigiano-Reggiano dairy with a woman master cheesemaker—Marisa Verzelloni. She took over the cheesemaking after her husband passed away (when she was in her 50's) and she is now teaching her cheesemaking skills to her son Corrado.

Roncadella makes 24 wheels per day turning the wheels in brine daily (rather than submerging the wheels) to ensure contact with the air. Nearly all of their wheels are sold through their small retail store or to local restaurants and retailers. No wheels are sold to consolidators or distributors.

AGED	24 months
MILK	Cow Raw
ITEM NO	R00610
CASE	1 x 80 lb wheel

REVISED 02/25/2021

