



Manufacturing

This cheese is produced in the heart of Italy. It is made with skimmed milk incorporated into some whole milk, which has just been issued from the morning milking, inside large cooper cauldrons shaped as an upside down bell. Renneted, the curd is cut very small then heated. After one hour, the cheese mass is dropped at the bottom of the cauldron and then wrapped inside a linnen cloth. It is then put into some steel moulds called "fascera".

The moulds of Parmigiano Reggiano are all engraved with the month and year of production, as well as the identification number. They are dived for approximately a month into a bath of brine, then dispatched on wooden table where the ripening can start. 12 months later, which is the minimum age required before the ripening, Expert of the Consortium for the Parmigiano Reggiano will check the wheels one by one, and only the one which will fill the conditions to get the AOP will be branded by heat. This branding guarantee the excellence of the quality of the cheese.

The ripening process will then carry on usually for twelve months but can be extended.

At Hennart our Parmigiano Reggiano wheels are 30 months old !

Once the ripening is finished, the cheese mass will get this distinctive color going from ivory white up to straw yellow, with a delicate granulated texture.

History...

Parmigiano Reggiano production only takes place in provinces of Parma, Reggio Emilia, Modena, Bologne and Mantoue.

Manufacturing started in the 12th century, when the benedictin monks was making cheeses from milk in order to be supplied with food during the winter times.

The milk of this cheese comes from a specific cow breed : the "vacche rosse reggiana" (the red cow).

Its milk is fatter and also more rich in minerals.



32 %



Pressed cheese
uncooked



30 months



4/5 KG



Vin de Bourgogne



Italie