



CRAVERO PARMIGIANO REGGIANO, AGED 24 MONTHS

Made at the Latteria "DELLA CROCE di BENEDELLO" in Pavullo nel Frignano village, situated in the Apennine hills at an altitude of 2300 feet, in the province of Modena. Selected and matured by Giorgio Cravero in the town of Bra in the Piedmont.

VISUAL CHARACTERISTICS:	Hard, natural rind; Barrel shaped, 7 to 9 inches high, 16 to 18 inches in diameter, and weighs an average of 80 pounds.
CATEGORY OF CHEESE:	Hard, cooked, unpressed, cow's milk cheese
CATEGORY/ SCALE OF PRODUCTION:	Made in a fairly large cooperative dairy
MILK TYPE	Raw cow's milk from the Friesian breed. The cows are strictly fed with local forage. They use hay most of the year to guarantee a constant level of milk quality.
CHEESEMAKING DETAILS/ PROCEDURE:	Made with a mix of the evening and morning milks. The cream from the evening milk naturally rises to the surface during the night and is taken off to produce butter and ricotta. After blending the evening milk with the morning milk, starter whey is added. The milk is set in the copper vats by means of calf rennet. During careful cooking, the cheese maker controls the gradual increase of temperature. After this process the curd grains settle on the bottom of the vat, developing into a compact mass. When it has attained the appropriate level of firmness, the cheesemaker ("casaro") cuts the single curd mass in half with a long knife, leaving behind a pair of cheeses called "twins". The moulding process lasts 2-3 days. The cheeses are salted in a brine solution for 18-22 days. After salting they are ready to be matured.
AFFINAGE/ CHEESE MATURING NOTES:	The cheeses are matured on site for 13 months. During this time, Giorgio Cravero selects the wheels that will be transferred to his own cheese maturing facility in the town of Bra. There the wheels will stay until they reach 24 months.
TEXTURE:	This is an exceptionally smooth, creamy cheese. It has a moist texture interspersed with the satisfying crunch of the casein crystals. It is not dry, chalky or grainy.
APPEARANCE:	Amber colored rind, a granular looking paste that ranges from ivory to straw yellow depending on age and season.
SMELL/AROMA:	Buttery, fruity, very fragrant
FLAVOR :	The softer texture of the cheese helps the bright flavors explode in your mouth. Succulent. Slightly sweet, with detectable notes of exotic fruit such as pineapple., baked bread, and grass. Balanced, mild acidity. Unlike many US imported Parmigiano-Reggianos, no bitterness mars its final flavor.
SEASONAL AVAILABILITY:	The cheese is made 365 days a year.
WINE SUGGESTIONS:	Sparkling white wines are the perfect accompaniment to this table cheese

