

GRANA PADANO DOP



CODE	34000
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Raw Cow's milk
WEIGHT	36 kg approx

A typical Grana Padano produced in the province of Mantova, Cremona and Brescia

DESCRIPTION	Raw cow's milk
APPEARANCE	The rind is thick and its colour is yellow. The paste is compact, hard and grainy while its colour is pale-yellow
TASTE	The taste is dolce, round and full to the palate. The aftertaste is long, dolce and herbal
MATURING	At least 20 months
CURIOSITY	The cheese dairies we selected comes from the area of Mantua
SUGGESTIONS	One of the symbols of Made in Italy. The perfect cheese to be grated over pasta, or risotto. Excellent as a table cheese. Beautiful with medium bodied red and white wines. Nice with fresh pears and grapes