

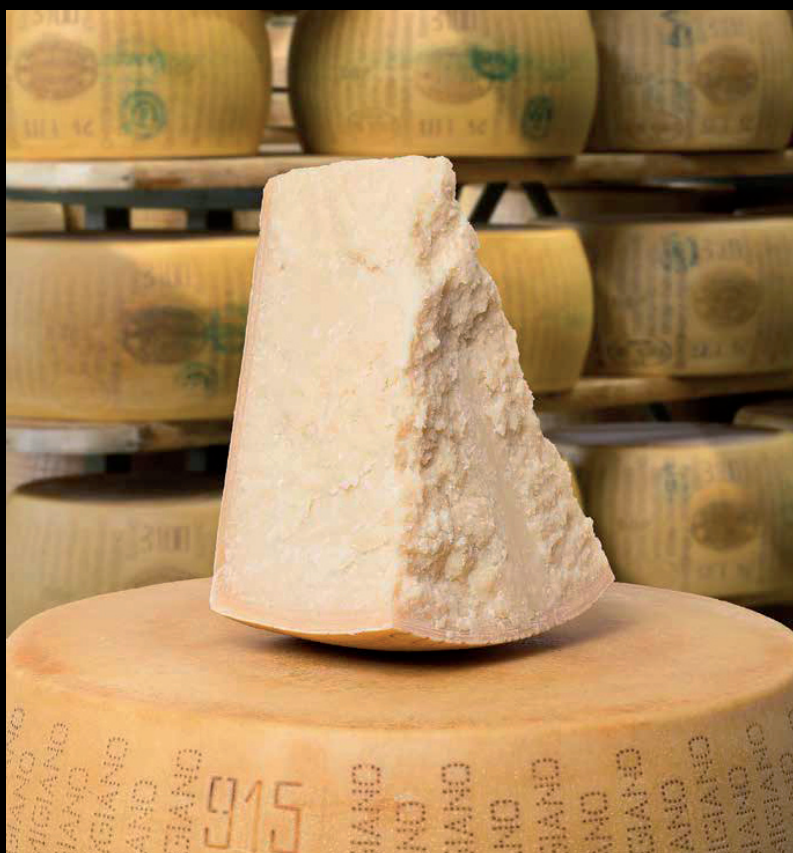
MONTANARI



GRUZZA

In milk we trust since 1950

Our specialties of cheese



www.montanari-gruzza.it

PARMIGIANO REGGIANO

solodiBruna from milk of Brown Cow



- made only with milk from **Brown Cow breed**
- cows are bred in the hills near **Parma**
- cows are nourished with fodder naturally rich in **Omega3**
- cheese richer in **casein (+16,4%)**
- *soft and creamy texture, **more aromatic** smell and **sweeter** flavour*
- *minimum aging time **22 months**. Also Available **30 and 40 months** old*

PARMIGIANO REGGIANO

Vacche Rosse from milk of Red Cow



- made with milk of **Ancient Red Cow breed** from **Reggio Emilia**
- cows are bred in the high hills above **Reggio Emilia**
- cheese rich in **B and K variants of Beta casein**
- higher amount of cheese made with same amount of milk: (+1 kg every 100 litres of milk)
- **highly digestible** protein and fat components of cheese
- **limited amount** of cows, produced milk and cheese stock on the market
- **minimum aging time 24 months**

PARMIGIANO REGGIANO

di *Bianca Modenese*

Organic, from White Cow from Modena



- made only with milk from **White Cow Breed** from **Modena**
- Cows are bred in **organic farming**
- Cheese is made in the **mountains above Modena**
- superior quality milk with *and optimal ratio between protein and fat*
- **high frequency** of B variant in K casein
- **minimum aging time 40 months**. Also Available **100 months** old

PARMIGIANO REGGIANO

Biologico, Organic



- Cows are bred in **organic farming, mostly closed cycle farms**
- cheese is made in high hills and **Mountains above Parma**
- cows are let free **grazing pasture outside** for at *least 200 days a year, having thus access to a **wider variety** of grass*
- cows are mainly treated through **homeopathic criteria**
- **minimum aging time 22 months**.

LACTOSE FREE CHEESES

PARMIGIANO REGGIANO

La Gigantina "Little Giant"

- *cheese is made in high hills above Parma*
- **bigger size** of cheese wheels (averagely **40 kg**)
- **slower and more balanced maturing process**
- *white colour of cheese texture, mild and sweet flavour*
- **minimum aging time 30 months**



PARMIGIANO REGGIANO

Made in the Mountains

- **Cow breeding** which supply milk and manufacturing dairies are located in **Mountain areas**
- **Mountain Areas** are characterized by a **high grassland biodiversity and pure air**
- **cows are fed through at least 60% of fodder coming from Mountain areas**
- **first 12 months of life of cheese take place in Mountain Areas**
- **minimum aging time 24 months. Also available 30 months old**



GRANA PADANO

Preservatives free

- **it does not contain lysozyme** as classic Grana Padano cheese. It can be therefore defined **"preservatives free"**
- **Lysozyme is a natural protein derived from albumin of egg, which is anti-fermentation agent and a potential allergen**
- **minimum aging time 16 months. Also available 20 months old**



Essenza Italiana

Italian hard cheese with vegetable rennet

- **cheese made only with Italian milk**
- **Its ingredients are cow milk, salt and vegetable rennet**
- **free from preservatives, sugar, gluten and lactose**
- **suitable for vegetarian consumers**
- **minimum aging time 14 months**



LACTOSE FREE CHEESES

We came into being in 1950 in the region of Emilia, along the valley of the Enza river, where Parma province borders that of Reggio Emilia.

Our founders fully understood the potential of the wholesome milk that had been produced in this area for almost a thousand years, and which currently generates one of the greatest cheeses in the history of humankind: Parmigiano Reggiano.

We believe in a sustainable cultural production, respectful of all the components in our dedicated production chain with its origins in the land.

We therefore offer the modern market our special butter, produced with the cream surfacing naturally on the milk before we make Parmigiano Reggiano, together with an exclusive range of unique products, such as organic Parmigiano Reggiano and organic butter, Red Cow Parmigiano Reggiano and Brown Cow Parmigiano Reggiano.



In milk we trust since 1950

Italian butter and Specialities of cheese

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