

it LATTERIA SOCIALE GONFO

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Official Gourm.it partner from 12-07-2005



The history

Latteria Sociale "Gonfo" boasts a dairy tradition dating back to the beginning of the last century which is based on the strong link with the surrounding territory, which becomes one of the elements determining the high quality of Parmigiano-Reggiano, the main production of the dairy.



The products

The dairy has evolved into a cooperative, which from the 1960s onwards has seen a considerable increase in milk production (around 200,000 quintals/year), up to the present day, with a daily production of around 150 wheels of Parmigiano per day.



Best-seller

Undoubtedly our Parmigiano Reggiano, which is made today with the same ingredients as in the Middle Ages; the master cheesemakers, today as in the past, produce this cheese with milk from the area of origin, natural rennet, salt and no additives.



"To stare with a very strong magnifying glass at the grain of Parmesan cheese, it reveals itself not only as an unchanging crowd of granules associated in being cheese, but even as a panorama. It is an aerial photo of Emilia taken from a height equal to that of the All-Father."

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