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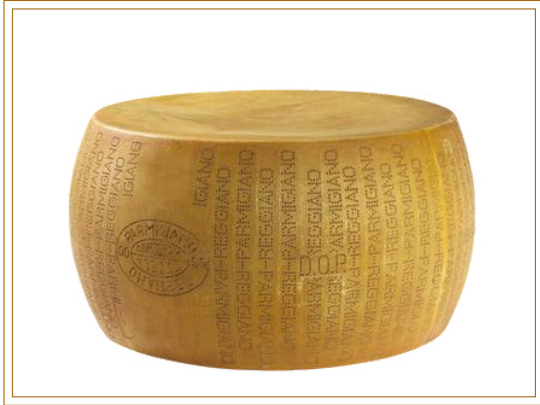
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## CASEIFICIO CROCE

*Latteria Sociale La Croce was founded in 1925, even before the establishment of the Parmigiano Reggiano PDO Consortium. The members, tired of entrusting their milk to others, decided to join forces to produce their own Parmigiano Reggiano.*



### PDO PARMIGIANO REGGIANO

*12 months / whole wheel*

*REGION: Lombardia*

*The 12 months aged Parmigiano Reggiano is ideal for an aperitif paired with raw vegetables, such as celery and cherry tomatoes. The delicate aroma is enhanced by fruit mustards that are not too spicy, such as kiwi, apricot or melon. Serve with sparkling or still white wines that are not too full-bodied. It also goes well with cocktails that are not too alcoholic.*



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## PDO PARMIGIANO REGGIANO

*24 months / whole wheel*

*REGION: Lombardia*

*Parmigiano-Reggiano aged 24 months is the perfect accompaniment to most pasta dishes, soups and velvety broths, either grated or in flakes. Even the rind, after being thoroughly cleaned, can be added when cooking soups and vegetable creams to enrich them.*



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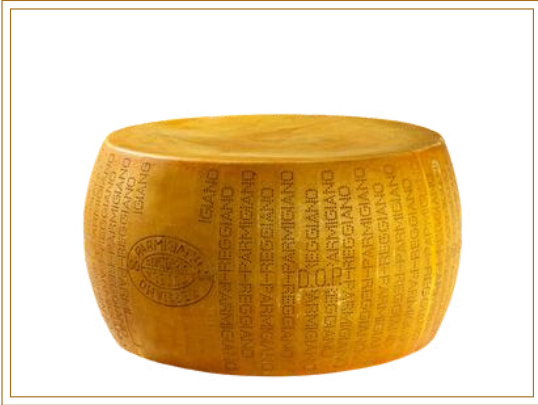
**PDO PARMIGIANO  
REGGIANO**  
*30 months / whole wheel*  
*REGION: Lombardia*

*Parmigiano Reggiano aged 30 months is excellent in the preparation of main courses: in petals on fish or meat carpaccio, or on roast beef, with arugula and a drizzle of extra virgin olive oil. The long aging period allows this particular type of Parmigiano Reggiano to be paired with red, more structured wines.*



## CASEIFICIO CROCE

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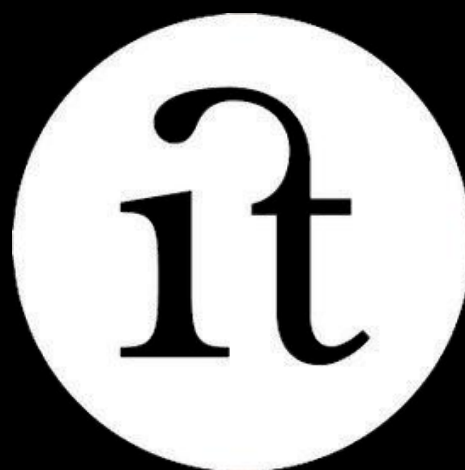


## PDO PARMIGIANO REGGIANO

*40 months / whole wheel*

*REGION: Lombardia*

*The bold aromas of Parmigiano Reggiano with more than 36 months of aging are perfectly matched with sweetness and slight acidity with a few drops of Traditional Balsamic Vinegar of Modena or Reggio Emilia.*



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