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## CASEIFICIO MILANELLO

*The Caseificio Agricolo Milanello is located in Reggio Emilia, in the heart of the Terre di Canossa. It was founded in 1937 as a cooperative.*



### PDO 12 MONTHS PARMIGIANO REGGIANO

1 kg

REGION: Emilia-Romagna

*Parmigiano Reggiano aged for 12 months represents the youngest stage of this world-renowned cheese, offering a softer texture and a milder, creamier flavor compared to its older counterparts. Its pale yellow hue and delicate aroma reflect its fresh and vibrant nature, making it an ideal choice for those who appreciate subtlety in taste.*

#### *Perfect Pairings*

*Parmigiano Reggiano 12 mesi shines when paired with complementary flavors:*

- *Fresh Fruits: Crisp apples, juicy pears, or grapes enhance its creamy sweetness.*
- *Nuts: Almonds or walnuts add a satisfying crunch and nutty undertones.*
- *Honey and Jams: Acacia honey or fig jam create a delightful contrast of sweet and savory.*
- *White Wines: A young, light white wine like Pinot Grigio or Sauvignon Blanc complements its freshness.*
- *Prosecco: Bubbles provide a refreshing counterpoint to its creamy texture.*
- *Salads: Shave over arugula or mixed greens with a light vinaigrette for added depth.*

*In the kitchen, it's perfect grated over pasta or risotto, incorporated into light sauces or soups, or simply enjoyed as a snack cut into small cubes. Discover the elegance of Parmigiano Reggiano 12 mesi – a cheese that celebrates simplicity and the richness of Italian tradition.*



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### PDO 18 MONTHS PARMIGIANO REGGIANO

1 kg

REGION: Emilia-Romagna

*Parmigiano Reggiano aged for 18 months represents a perfect balance between youth and maturity, offering a firmer texture and a more pronounced flavor profile compared to the younger version. The cheese's straw-yellow hue and distinct aroma hint at its developing complexity, making it a versatile choice for various culinary experiences. With richer flavors combining nutty and buttery notes with a gentle tanginess, the texture becomes slightly granular, delivering a satisfying bite that melts into a harmonious blend of savory and umami tones.*

*This cheese pairs wonderfully with dried figs, apricots, or fresh pears to enhance its nutty and sweet undertones. Toasted hazelnuts or pistachios add depth and texture, while a drizzle of aged balsamic vinegar elevates its savory character. Medium-bodied red wines like Chianti or Barbera complement its robust profile, and craft beers such as malty or amber ales create bold pairings. For a classic Italian experience, serve it alongside prosciutto or salami.*

*In the kitchen, Parmigiano Reggiano 18 mesi enhances a wide range of dishes. Grate it over pasta, risotto, or polenta for deeper flavors, shave it into salads or over roasted vegetables for added richness, or incorporate it into cheese boards for an elevated dining experience. It also shines as a snack, served in small chunks with a glass of wine or beer.*

*Experience the sophisticated balance of Parmigiano Reggiano 18 mesi – a cheese that bridges the gap between youthful freshness and mature complexity, embodying the heart of Italian culinary tradition.*



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### PDO 24 MONTHS PARMIGIANO REGGIANO

1 kg

REGION: Emilia-Romagna

*Parmigiano Reggiano aged for 24 months embodies the richness and depth of a fully matured cheese. At this stage, the texture becomes distinctly granular and crumbly, while the flavors intensify to deliver a robust, complex profile. The cheese's deep straw-yellow hue and pronounced aroma signal its peak maturity, making it an exceptional choice for refined palates.*

*With 24 months of aging, Parmigiano Reggiano develops bold nutty and umami notes, complemented by a pleasant sharpness and hints of dried fruits. The structure is firm yet delicate, crumbling beautifully and melting on the palate to reveal its layers of flavor.*

*This cheese pairs exquisitely with premium accompaniments. Try it with dried apricots, figs, or pears for a sweet contrast. Pair it with toasted almonds or walnuts to highlight its nutty undertones, and elevate the experience with a drizzle of aged balsamic vinegar or truffle honey. Full-bodied red wines like Amarone or Brunello di Montalcino enhance its intensity, while a robust porter or stout beer provides an equally bold pairing. For a truly authentic touch, serve alongside aged prosciutto or bresaola.*

*In the kitchen, Parmigiano Reggiano 24 mesi adds unparalleled depth to culinary creations. Use it to enhance pasta, risotto, or soups with its intense flavor. Shave it over carpaccio or roasted vegetables for a gourmet touch, or include it in a premium cheese board for an unforgettable dining experience. It also serves as the ultimate standalone snack, best enjoyed in small chunks with a fine beverage.*

*Celebrate the mastery of Italian cheesemaking with Parmigiano Reggiano 24 mesi – a true icon of flavor and tradition, perfect for elevating any culinary moment.*



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*Parmigiano Reggiano aged for 30 months represents the height of refinement, offering an unparalleled depth of flavor and texture. This extended aging period intensifies the cheese's signature characteristics, resulting in a deeply granular and crumbly structure with complex, concentrated flavors. Its golden hue and rich aroma underscore its superior quality, making it a prized choice for true connoisseurs.*

*With 30 months of aging, Parmigiano Reggiano delivers an explosion of umami, accompanied by pronounced nutty, spicy, and caramel-like notes. A hint of crystallization enhances its texture, providing a delightful crunch that complements its bold flavor. This cheese embodies the craftsmanship and dedication of Italian cheesemaking.*

*This extraordinary cheese pairs beautifully with carefully selected accompaniments. Enjoy it with dried figs, dates, or prunes for a touch of natural sweetness. Combine it with toasted hazelnuts or pine nuts to emphasize its earthy undertones, and drizzle with aged balsamic vinegar or chestnut honey for an elevated flavor profile. Pair it with robust wines like Barolo or aged Bordeaux, or try it with a complex dark beer such as a Belgian Quadrupel. For a classic Italian pairing, serve it with thinly sliced aged prosciutto or speck.*

*In the kitchen, Parmigiano Reggiano 30 mesi transforms dishes with its intense character. Grate it over pasta or gnocchi to elevate even the simplest recipes, or use it as a finishing touch for soups and stews. Its rich flavor also makes it ideal for shaving over carpaccio, roasted vegetables, or truffle dishes. On a cheese board, it serves as the crown jewel, providing an unforgettable tasting experience. For a purist approach, enjoy it in small shards alongside a glass of fine wine or spirits.*

*Parmigiano Reggiano 30 mesi is more than just a cheese — it is a testament to the art of aging, offering a luxurious taste of Italian heritage. Perfect for those who seek the pinnacle of flavor and sophistication.*



### PDO 30 MONTHS PARMIGIANO REGGIANO

1 kg

REGION: Emilia-Romagna



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### PDO 40 MONTHS PARMIGIANO REGGIANO

1 kg

REGION: Emilia-Romagna

*Parmigiano Reggiano aged for 40 months is a rare and exceptional cheese, showcasing the ultimate expression of time-honored craftsmanship. This extended aging process results in an intensely granular texture and bold, concentrated flavors, making it a true treasure for cheese aficionados. Its deep amber hue and rich, nutty aroma set it apart as a masterpiece of Italian cheesemaking.*

*With 40 months of aging, the cheese develops profound umami notes, complemented by hints of toasted nuts, aged leather, and a subtle spiciness. The crystalline texture provides a satisfying crunch, while the flavor lingers on the palate, offering a harmonious blend of savory and sweet undertones.*

*This extraordinary cheese pairs exquisitely with premium accompaniments. Serve it with dried fruits like figs, apricots, or dates for a natural sweetness, or pair it with candied nuts for added texture. A drizzle of aged balsamic vinegar or truffle honey enhances its luxurious flavor. For beverages, opt for full-bodied red wines like Barolo or Amarone, vintage ports, or complex spirits such as aged Scotch or Cognac. Pairing it with aged prosciutto, culatello, or bresaola creates a quintessential Italian experience.*

*In the kitchen, Parmigiano Reggiano 40 mesi is a game-changer. Its intense character adds depth to pasta, risotto, and soups, while its bold flavor shines when shaved over carpaccio or roasted vegetables. Use it to finish dishes with truffle or incorporate it into gourmet cheese boards as the ultimate centerpiece. For a pure tasting experience, enjoy it in shards alongside a fine glass of wine or spirits.*

*Parmigiano Reggiano 40 mesi is not just a cheese; it is a celebration of patience, tradition, and unparalleled flavor. Perfect for those who appreciate the height of sophistication and the art of Italian culinary excellence*



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### PDO 60 MONTHS PARMIGIANO REGGIANO

1 kg

REGION: Emilia-Romagna

*Parmigiano Reggiano aged for 60 months represents the peak of maturity, delivering an extraordinary intensity of flavor and a remarkably complex profile. This rare and exceptional cheese is the result of unparalleled dedication and patience, making it a true masterpiece of Italian culinary heritage. Its deep golden hue and rich, concentrated aroma speak to its exceptional quality and unmatched depth.*

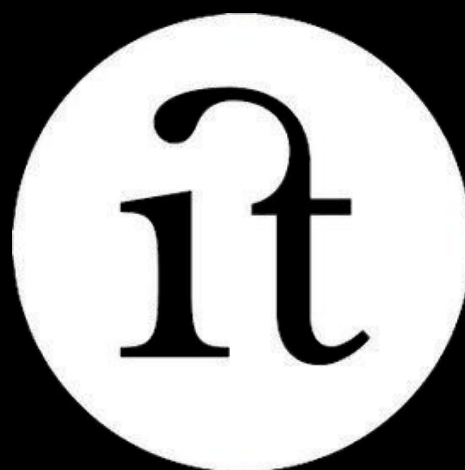
*At 60 months, the cheese offers an explosion of umami, with pronounced notes of aged nuts, caramel, and dried fruits, alongside subtle hints of spice and a touch of salinity. The texture is highly crystalline and crumbly, providing a delightful crunch with every bite. Its bold and lingering flavor captivates the palate, offering a truly memorable tasting experience.*

*This extraordinary cheese pairs perfectly with refined accompaniments. Combine it with dried figs, dates, or prunes to highlight its natural sweetness, or enjoy it with toasted hazelnuts or almonds for added complexity. Enhance its flavor with a drizzle of aged balsamic vinegar or chestnut honey. For beverages, pair it with robust reds like Amarone or aged Bordeaux, vintage ports, or high-quality spirits such as aged rum or Cognac. Serve it alongside premium charcuterie like culatello or aged prosciutto for an authentic Italian pairing.*

*In the kitchen, Parmigiano Reggiano 60 mesi transforms dishes with its unparalleled intensity. Use it sparingly to finish pasta, risotto, or soups, where its bold flavor shines. Shave it over gourmet salads or truffle-based dishes for an elevated touch. On a cheese board, it serves as the ultimate centerpiece, embodying luxury and tradition. For a purist experience, savor it in small shards paired with a fine glass of wine or spirits.*

*Parmigiano Reggiano 60 mesi is more than just a cheese; it is a testament to the art of aging and the pinnacle of Italian craftsmanship. Perfect for those who seek the most sophisticated and bold flavors, it is a celebration of time, tradition, and excellence.*





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