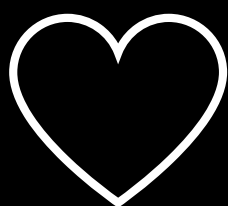




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and compile your wish list*

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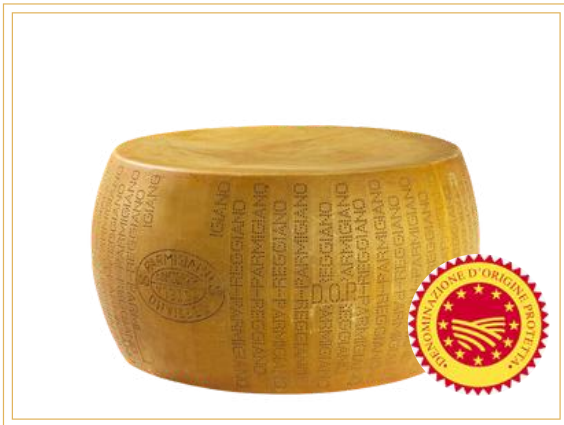
*look for our product seasonality  
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## GRANA D'ORO

*In 1936, the Catellani brothers moved, with the whole family, to a farm in Cavriago, in the province of Reggio Emilia. Here they dedicated themselves to breeding about ten head of the Reggio Emilia breed.*



### RED COWS OVER 24 MONTHS PARMIGIANO REGGIANO

*Available: Whole wheel, 1/4 wheel  
1/8 wheel, portioned 500gr/300 gr/250 gr*

*Red cows over 24 months Parmigiano Reggiano is produced with milk from Red Cows of the Reggiana breed fed exclusively with NO GMO certified grass, hay and feed and with the absolute prohibition of any food technique that serves to force production, for the utmost attention to animal welfare.*



*REGION: Emilia-Romagna*



## GRANA D'ORO

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### PDO RED COWS OVER 30 MONTHS PARMIGIANO REGGIANO

*Available: Whole wheel, 1/4 wheel*

*1/8 wheel, portioned 500gr/300 gr/250 gr*

*The milk of the Red Cows of the Reggiana breed has some qualitative characteristics that differentiate it from traditional Parmigiano Reggiano. The Rossa produces a third less milk than the Friesian breed, but has a higher yield in cheese making.*



*REGION: Emilia-Romagna*





## GRANA D'ORO

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### PDO RED COWS OVER 36 MONTHS PARMIGIANO REGGIANO

*Available: Whole wheel, 1/4 wheel  
1/8 wheel, portioned 500gr/300 gr/250 gr*

*PDO Red Cows over 36 months Parmigiano Reggiano is a cheese which, despite its long aging, maintains a sweet, delicate and persistent flavor. Furthermore, the organoleptic properties are also different. Characteristic is the straw yellow color, the elasticity of the grain, the intense but delicate aroma even after thirty months of aging.*



*REGION: Emilia-Romagna*



## GRANA D'ORO

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### RED COW BUTTER

250 gr

*Red Cow Butter, crafted from the milk of these refined bovines, stands out with its intense aroma, ideal for creating dishes that highlight its quality. Experiment with it on tortelli or use it as a cooking base to elevate eggs and other culinary creations. Red Cow butter boasts distinctive features: a straw-yellow hue, even richer during the summer, a rich flavor, and a denser texture compared to other butters.*

*REGION: Emilia-Romagna*



GRANA D'ORO

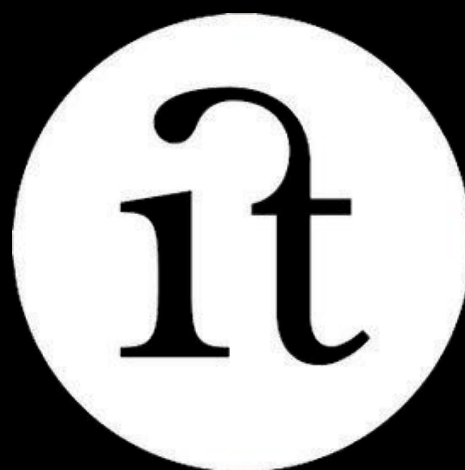
*In 1936, the Catellani brothers moved, with the whole family, to a farm in Cavriago, in the province of Reggio Emilia. Here they dedicated themselves to breeding about ten head of the Reggio Emilia breed.*



*Breeder*

*A person who is involved in livestock breeding, particularly cattle: a. of cows; also as a profession inherent to livestock farming.*

*Luciana Pedroni, of the Grana D'oro Agricultural Society, talks about the work of the cattle breeder in the light of the special relationship between her family and the Red Cows breed; the fruit of this fortunate encounter is the Parmigiano Reggiano of the Red Cows*



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