

“Millesimato”

From the first 100 days' milk,
the excellence of Parmigiano-Reggiano



We reveal our secret

Millesimato is the Parmigiano-Reggiano cheese made with the best milk from our cows, grazing on the pastures of the Medesano farm on the hills on Parma, which is the main link in our production chain.

The best milk is the one produced from cows in the first 100 days following calving. The milk from these new mothers is much more nourishing because of its high protein content. Once curdled, it spontaneously releases water, which is what makes it particularly suitable for the production of hard cheese.

Instead, the milk from cows that calved long before- defined as stracche, i.e. tired- is suitable for making soft cheese, such as Stracchino, because it is more diluted and it retains water naturally.



AUTHENTIC ITALIAN SPECIALTY ITEMS FROM FAMOSO GOURMET IMPORTS

Whenever you want

The excellent taste of Millesimato renders it ideal to be eaten on its own or served with vegetables and meat. Optimum as an aperitif and finger food, it goes splendidly well with a Classic Method sparkling wine. Franciacorta Saten, Vino Nobile di Montepulciano, Amarone and Barbaresco are some of Millesimato's best companions throughout the meal.

We are the only producers...

At our farm on the hills of Medesano, my family, Bertinelli, has been producing milk since 1895, when my great-grandfather Giovanni decided to begin farming. Today, the farm is unique, a place where experience, innovation and nature combine to create top quality, healthy and genuine foods. All the produce from the fields is used to feed the farm cattle, the milk used in our dairy goes to the production of Parmigiano-Reggiano cheese, and the remaining whey is fed to the pigs whose meat will turn into the famous charcuterie from the area of Parma. All this is rigorously controlled and guaranteed by Quality and Traceability Certifications. The farm is located inside an area that is part of the Parks and Reserves of the Emilia Romagna region and all the crops are certified organic. I look forward to your visit on the hills of Parma so that we can enjoy a good meal together at our farm restaurant.

I hope to see you soon

Nicola Bertinelli



**REFWPR24 - 24 Months
Parmigiano Reggiano,
80# Wheel**



**REFBPR24
Parmigiano Reggiano,
1/4 24 Month**



**REFBPR36
Parmigiano Reggiano,
1/4 36 Month**



**REFCHSGFTBX
Parmigiano Reggiano,
3 Ages Gift Box**

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