



## Gran De' Magi – overaged more than 36/60 months

Cod.: 18014

We created this new cheese to astonish those who taste it. If you think this is a Parmigiano reggiano or a Grana padano, you are truly mistaken! It is a dairy work of art, made mixing excellent fresh cow milk and buffalo milk. The result will be evident to those who decide to taste it. After a wheel has been checked by our cheese expert, who will tap it all around to ensure it is perfect, it is selected, chosen and branded with our brand name and logo to protect our selection.

It is aged for a minimum of 48 months, but in our grottoes some wheels have been ageing for 60 months. Best eaten in morsels, flakes or grated over food.

### Ingredienti / Ingredients / Ingrédients:

Cow milk, buffalo MILK, live milk enzymes, rennet, and salt. **ALLERGENS:** MILK and MILK protein

#### Category

Cheese  
Selection  
The Very Aged

Unità di misura / Unit of measurement / Unité de mesure:  
Kilo

Tipo di confezione / Package Type / Type d'emballage:  
Without wrapping or vacuum

#### Type of milk

Buffalo  
Cow  
Mixed 2 milks

Peso per confezione / Weight per piece / Poids par pièce:  
approx. 36 kg

Confezioni per collo / Pieces per box / Pièces par colis:  
1 shape

#### Milk treatment

Pasteurized milk

Conservazione / Storage conditions / Conservation:  
Refrigerate from 4°C to +8°C

#### Availability

Almost always available

Mezzo di trasporto / Transportation / Transport:  
Refrigerated from 4°C to +8°C

#### Rennet

Animal

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:  
90 days

#### Edible crust

Not edible

Ordine minimo / Minimum order quantity / Commande minimum:  
1 shape

#### Lactose

Lactose-free

### Valori nutrizionali medi / Average nutritional values / Valeurs nutritionnelles moyennes:

per 100g di prodotto / per 100g of product/ pour 100g de produit

Valore energetico / Energetic value / Valeur Energetique:

Grassi / Fat / Gras:

di cui acidi grassi saturi / of wich saturated fatty acid / Dont acides gras saturés:

Carboidrati / Carbohydrates / Hydrates de carbone:

di cui zuccheri / of wich sugars / Dont les sucres:

Proteine / Proteine / Protéines:

Sale / Salt / Sel: