



ORGANIC PARMIGIANO REGGIANO WITH MOUNTAIN MILK OF WHITE MODENESE COW

Santa Rita Bio "MAKES" since 2009 the ONLY wheel in the world of Organic Parmigiano Reggiano with mountain milk from Modenese White Cows

(The only Slow Food Presidium within Parmigiano Reggiano consortium)

This historic breed (were 240,000 in 1940s) of our territory produces the best milk for making Parmigiano Reggiano. At the end of the 1990s, only 200 animals remained, so it was considered officially extincted.



The Modenese White Cow produces between 9 and 12 liters of organic milk per day (one fifth of a conventional Friesian cow)

This production of organic Parmigiano Reggiano with is very limited: only 1 wheel per day in the world

This organic milk, thanks to a particular beta-casein KBB, is the best milk for the production of organic Parmigiano Reggiano.



MORE DETAILS
+39 3888 78 3888

**PARMIGIANO
REGGIANO**



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