



CRAVERO SAN PIETRO PARMIGIANO REGGIANO

Made by Massimo Libra at the Caseificio Sociale San Pietro, latterie no. 2659. The creamery is located in Benedello, among the Apennine hills south of Modena, Italy. Cheeses are selected and matured by Giorgio Cravero's century and a half old firm in the town of Bra, in Piemonte.

VISUAL CHARACTERISTICS	Hard, natural rind; barrel shaped, 12 inches high, 18 inches in diameter; 80 pounds.
CATEGORY OF CHEESE	Hard, cooked, unpressed, cow's milk cheese.
SCALE OF PRODUCTION	The dairy makes 7 wheels each day.
MILK TYPE	Raw milk from three small herds of Friesian cows. They are only fed local mountain forage.
CHEESEMAKING DETAILS/ PROCEDURE	Massimo, the casaro (cheesemaker), mixes evening and morning milk. The cream from the evening milk naturally rises to the surface and he skims it off to make butter and ricotta. He adds starter whey to begin the cheesemaking process. The milk sets in copper vats with calf rennet. The temperature is increased gradually and the curd grains settle on the bottom of the vat, creating a compact mass. Massimo cuts the single curd mass in half with a long knife, leaving behind a pair of cheeses called twins and a vat full of whey that becomes food for the famous pigs of Prosciutto di Parma. He places the curd in plastic Parmigiano Reggiano shaped molds which get a bound by stainless steel vices for 2 or 3 days— these imprint the famous Parmigiano markings. The new wheels are held in a brine solution for 18 to 22 days, then they are ready to be matured.
AFFINAGE/ CHEESE MATURING NOTES	The cheeses are matured at San Pietro for 13 months, the minimum age for a cheese to earn the name Parmigiano Reggiano for export. After that Giorgio Cravero selects wheels to move to his cheese maturing hall in Bra till they reach 24 months. Giorgio's aging rooms are ambient temperature and the wheels are turned frequently.
TEXTURE	This is an exceptionally smooth, creamy cheese. The texture is moist, interspersed with the satisfying crunch of the tyrosine crystals. It is not dry, chalky or grainy.
APPEARANCE	Amber colored rind, a granular looking paste that ranges from ivory to straw yellow depending on age and season.
SMELL/AROMA	Buttery, fruity, very fragrant.
FLAVOR	The softer texture of the cheese helps the bright flavors explode in your mouth. Succulent. Slightly sweet, with detectable notes of exotic fruit such as pineapple, baked bread, and grass. Balanced, mild acidity. Unlike many imported Parmigiano-Reggianos, no bitterness mars its finish.
SEASONAL AVAILABILITY	The cheese is made 365 days a year.
WINE SUGGESTIONS	Sparkling white wines are the perfect accompaniment to this table cheese.

