



**TERRE  
DI MONTAGNA**

*It's*

*the King  
of Flavour*



PRODUCERS OF PARMIGIANO REGGIANO AND MOUNTAIN CHEESES





The Consortium "Terre di Montagna" has been founded in 2008 by a group of cheese houses producing Parmigiano Reggiano in the mountain area between the provinces of Bologna and Modena located over **600 meters above the sea level**. The territory of Terre di Montagna stretches over a surface of 200 sq.m. and it is characterized by the Mount Cimone (2.165 meter high).

To the Consortium belong over 100 cattle sheds where 3.500 cows are reared. Our yearly production amounts to 45.000 wheels of Parmigiano Reggiano. It is an organization of cooperative nature born with the aim of **preserving and handing on the millenarian tradition of a cheese that we still produce in a craft made and natural way**. The Consortium has been created with the purpose of supporting the production facilities and farmers that work in the mountain areas and help the sustainable development of the region, particularly through preserving the bio-diversity and taking care of the territory (maintenance of the rural areas and landscapes) and the local traditions.

## Main facts about Parmigiano Reggiano

**The first existent record goes back to 1200 A.D. It is a PDO Product, Protected Designation of Origin:** this means that its distinctive features and its link with the area of origin are guaranteed by a system of EU rules designed to protect both costumers and producers.

Place of Origin: provinces of Parma, Reggio Emilia, Modena, Bologna west of the Reno river, Mantua east of the Po river. The cows are fed with natural feed obtained by drying the grass grown in the place of origin. Use of silage and fermented food is strictly forbidden. The milk is used straight from the cows - fresh and without additives or any other kind of treatment. The transformation of milk into Parmigiano Reggiano wheels is made by hand and depends on the skill of the individual cheese maker.

**It takes 550 litres of milk to make one wheel of Parmigiano Reggiano.**



Because not all Parmigiano Reggiano kinds are equal: the wide diversity of plant species fed to the animals yields the broad aroma and deep flavours of the mountain cheese and its intense straw-yellow colour (indicating high beta-carotene content) .

The distance from big industrial areas and other pollution sources is a guarantee for the healthiness of the product.

In order to **secure the highest continuity and homogeneity in the quality of the product for our customers** .

**Why choosing "Terre di Montagna"**





Matured for over **18 months**

Matured for over **24 months**

Matured for over **30 months**



**Colour:** light straw-yellow.

**Structure:** absent or very small pores (occhiatura), poor granularity, flexible.

**Scent and aroma:** mainly milk and butter scents with the addition of fresh fruit notes.

**Flavour:** balanced mixture of salty, acid and sweet; this last one being predominant.

**Colour:** straw-yellow.

**Structure:** it is soluble, crumbly and grainy, absent or small pores (occhiatura), presence of amino-acid crystals.

**Scent and aroma:** very complex sensations - milk and butter scents remain in the background, predominant notes are dried fruit and broth.

**Flavour:** balanced mixture of salty, acid and sweet with addition of spicy notes.

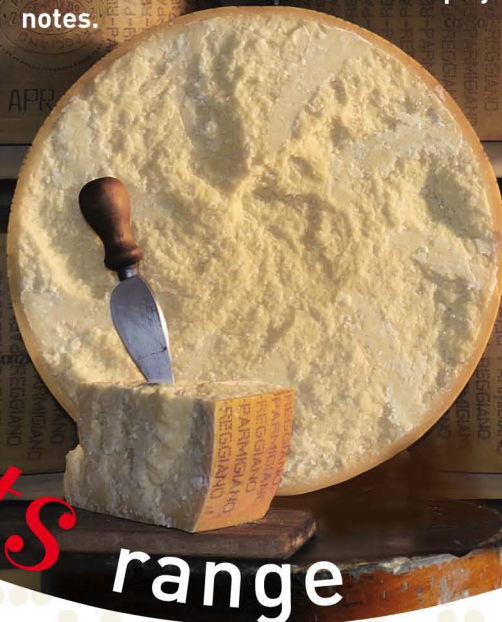
**Colour:** deep straw-yellow.

**Structure:** it is soluble, particularly crumbly and grainy, absent or small pores (occhiatura), presence of big amino-acid crystals.

**Scent and aroma:** mainly dried fruit, broth and spicy sensations, particularly nutmeg.

**Flavour:** the sweet taste tends to disappear, prevailing salty and spicy notes.

# Products range



**1/8 WEDGE**

Average weight: 4,8 kg  
Vacuumpacked



**1/32 WEDGE**

Average weight: 1,2 kg  
Vacuumpacked



**WHEEL**

Average weight 38 kg



**300 gr. WEDGE**

Average weight: 300 gr.  
Vacuumpacked

**500 gr. WEDGE**

Average weight: 500gr.  
Vacuumpacked



**Ingredients:** raw milk, salt, rennet.

**EXPIRY DATA AND STORAGE - Wheel-** expiry date: one year; storage temperature +15/+18° C

**Vacuumpacked:** expiry date: 180 days; storage temperature +4/+8° C

**Packed in the laboratory:** IT1102/L CE - Authorization Consorzio Parmigiano Reggiano n. 108/2012



## Nutritional qualities

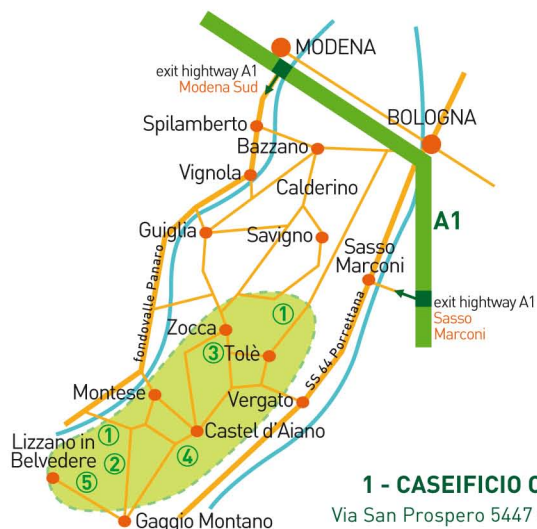
Doctors and nutritionists agree that Parmigiano Reggiano can play an important role in a balanced diet and, because of its nutritional values, they recommend that it's included in everyone's diet.

Pediatricians recommend it in the diet of children of all ages for its many proteins, easy digestibility and concentrations of calcium and vitamins necessary for growth.

It is also very good for athletes, whether professional or amateur, because it is easily digested. It's also very beneficial for the elderly because of its high content of calcium, phosphorous and all the most important vitamins. **It doesn't contain any preservative nor artificial flavour enhancers.**

## Chemical composition per 100 grams Parmigiano - Reggiano cheese

Water	gr. 30,80	Zinc	mg. 4,00
Protein	gr. 33,00	Vitamin A	mg. 270,00
Fat	gr. 32,00	Vitamin B1	µg. 34,00
Energy	Kcal. 392,00	Vitamin B2	µg. 370,00
Sodium Chloride	gr. 1,50	Vitamin B6	µg. 110,00
Calcium	mg. 1160,00	Vitamin B12	µg. 4,20
Phosphorus	mg. 680,00	Vitamin PP	µg. 55,00
Sodium	mg. 650,00	Pantothenic acid	µg. 320,00
Potassium	mg. 100,00	Choline	mg. 40,00
Magnesium	mg. 43,00	Biothina	µg. 23,00



### 1 - CASEIFICIO CASE BORTOLANI

Via San Prospero 5447 - 40060 Savigno (BO)  
Matricola 3619

### 2 - CASEIFICIO DISMANO

Via Montebelvedere 300 - 41055 Montese (MO)  
Matricola 2949

### 3 - CASEIFICIO LAME

Via Berzo 240 - 41059 Zocca (MO)  
Matricola 2637

### 4 - CASEIFICIO SOCIALE CANEVACCIA

Via Pratorotondo 326  
Pietracolora - 40040 Gaggio Montano (BO)  
Matricola 3617

### 5 - CASEIFICIO SOCIALE DI QUERCIOLA

Località Macchiarelle  
Querciola - 40042 Lizzano in Belvedere (BO)  
Matricola 3623

preservative and additives free, **for children and adults**  
sugar and carbohydrate free, **for diabetics**  
gluten free, **for coeliacs**

# *Nutritional* qualities

