

GRANA PADANO DOP CHEESE



World famous cheese, often confused with parmigiano-reggiano, the main difference being the production zone, as Grana is produced in 32 provinces in five different regions such as Piedmont, Lombardy, Veneto, Emilia Romagna, Trentino Alto Adige. Another difference is the maturation time, as the grana padano is aged for a maximum of 20 months, while Parmigiano-Reggiano can be aged for up to 48 months.

Grana padano cheese is a hard cheese made from raw cow's milk and is shaped like a drum weighing 24 kg to 40 kg. It has a very hard skin, strong yellow in color, smooth texture, thick and usually oily.

Grana padano cheese should have a fresh fruity and sweet taste reminiscent of pineapple and a legitimate grana padano cheese and in good storage should taste mild and never be bitter. The inside of the cheese should be light yellow in color and hard in texture.