

CRAVERO PARMIGIANO REGGIANO



MILK	Unpasteurised cows milk
RENNET	Traditional animal rennet
SELECTED & MATURED BY	Giorgio Cravero in Bra, Piedmont, Italy
REGION	Provinces of Parma, Reggio Emilia, Modena and Bologna in Italy
FLAVOUR & TEXTURE	Texturally this is quite a dry cheese, often forming crystals within the paste. However it should not be left to become too dry and some creaminess and succulence should remain. Its flavours are intense and complex: strawberry-like fruity acidity, caramel sweetness alongside nutty, meaty flavours.

The Cravero family has been involved in cheese since 1855 when Giorgio Cravero, head of the family at the time, began to select and sell Italian cheeses. Since that time they have specialised in Parmigiano and established a family naming tradition whereby the first son is christened either Giorgio or Giacomo depending on the generation. The current Giorgio Cravero now runs the business with his wife Barbara, but his father Giacomo is on hand for advice and assistance. They will still sometimes visit the farms of their producers together for instance.

Giorgio doesn't like to age his Parmigiano for too long. Our is 24 months old usually. He also doesn't like them to be too dry. If over-aged, he finds they can become bitter and lose the caramel, fruity sweetness. He also likes the texture to have some moisture and succulence about them.

The Craveros buy from a small number of dairies and farms in the Parmigiano DOP area and the cheeses are then brought up to Bra in Piedmont where their storerooms are. These are not refrigerated and the temperature can vary between around 18C in the summer to 5 or 6C in the winter. The thick walls of the store provide effective insulation from the extremes heat of an Italian summer and also the cold of a Piedmontese winter but the temperature change from cold to hot over the course of the year is a common feature in all Parmigiano maturation.

