



**PARMIGIANO
REGGIANO**



since 1922

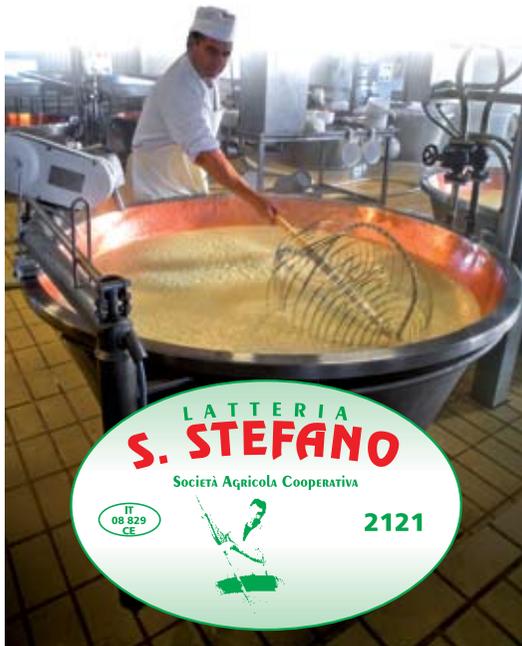
*From good milk
produced in the
Parma and Enza Valleys
and the forage of
the meadows of the area,
all is done
following the oldest
production
and ageing
traditions.*

*more Perfume
more Fragrant
more Flavor*

**PARMIGIANO
REGGIANO**



PRODUCTION AND SALE:
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Our cooperative was founded long ago in 1922 and makes Parmigiano Reggiano cheese using milk produced from our cooperative partners.



This milk comes from the foothills of the Parma and Enza Valleys, which is exactly where almost seven hundred years ago the Benedettini monks began making this wonderful cheese that is so simple and pure.



The aroma of our cheese comes from the forage for the cows, which has grown in the meadows typical of this area for hundreds of years and is a mix of herbs and flowers. Naturally, the skill and artistry plays an important role in cheese-making and is always an integral part in the production chain.

This includes monitoring the quality of the product from the stalls to the ageing and finally packaging of the product. Our cheese has a variety of ageing times, from 18 to 24 and 36 months. It is capable of pleasing even the most demanding of palates.



We have come a long way since 1922 when the original dairy factory was housed in the ancient Cortè Rossa building. It only had one cauldron to cook 2,000 quintals of milk annually.

Today, Santo Stefano's facility features well over 30 cauldrons to cook 120,000 quintals of milk yearly, it has an ageing storeroom that holds 25,000 moulds and is complete with a portioning and packaging line. The facility also has a small shop where, in addition to our Parmigiano Reggiano (in all its different ageings), we also sell ricotta, stracchino, caciotta and butter.



Look and ask for Santo Stefano Parmigiano Reggiano of superior quality with the registration number 2121 on the mould.

A PARMIGIANO-REGGIANO
UNLIKE ANY OTHER!

We sell directly to retailers and wholesalers in Italy and abroad.

