

Parmigiano is a large font family designed as a tribute to the compulsive work of Giambattista Bodoni. Parmigiano is not a revival. It grew out of research into Bodoni's Typographic manuals, but tries to synthesize the many alphabets and alternative letterforms Bodoni designed.

Designed in collaboration with Jonathan Pierini.

For an overview of the Parmigiano project see [here](#).  
For the the process of designing Parmigiano, an article from Typoteque, see [here](#).

## Parmigiano Headline

Thin · *Thin Italic* · Light · *Light Italic* · Regular · *Regular Italic*

**Medium · *Medium Italic* · Bold · *Bold Italic* · Black · *Black Italic***

## Parmigiano Sans

Light · *Light Italic* · Regular · *Regular Italic*

**Medium · *Medium Italic* · Bold · *Bold Italic***

## Parmigiano Text

Thin · *Thin Italic* · Light · *Light Italic* · Regular · *Regular Italic*

**Medium · *Medium Italic* · Bold · *Bold Italic* · Black · *Black Italic***

## Parmigiano Caption

Thin · *Thin Italic* · Light · *Light Italic* · Regular · *Regular Italic*

**Medium · *Medium Italic* · Bold · *Bold Italic* · Black · *Black Italic***

## Parmigiano Piccolo

Thin · *Thin Italic* · Light · *Light Italic* · Regular · *Regular Italic*

**Medium · *Medium Italic* · Bold · *Bold Italic* · Black · *Black Italic***

These are used for the production of butter. As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical bell-shaped copper cauldrons where calf rennet and fermented whey, rich in natural lactic ferments obtained from the processing of the day before, are added. The milk coagulates in around ten minutes, and the curd which is formed is then broken down into minuscule granules using a traditional tool called 'spino'. After the cooking process, which reaches 55 degrees centigrade, the cheesy granules sink to the bottom of the cauldron, forming a single mass. After resting for around thirty minutes the cheese is removed, with deft movements, by the cheese maker. Cut into two parts and wrapped in its typical cloth, the cheese is then placed in a mould which will give it its final shape. Each cheese is given a unique, progressive number using a casein plate and this number remains with it just like an identity card. After a few hours, a special marking tool engraves the month and year of production into the cheese, as well as its cheese dairy registra-

# ***Parmigiano is an extraordinary cheese with amazing aromas and a unique texture and taste.***

*Parmigiano is produced exclusively in the provinces of Parma, Reggio*

**Delicious, easy to digest and with a host of nutritional benefits, Parmigiano-Reggiano always exceeds expectations. The unique taste of a product made without additives, with its concentration of proteins, vitamins, calcium and mineral salts makes it perfect for all ages and for all situa-**

*After a few hours, a special marking tool engraves the month and year of production into the cheese, as well as its cheese dairy registration number and the unmistakable dotted inscriptions around the complete circumference of the cheese wheel which is then, after a few days, immersed in a water and salt-saturated solution. It is a process of salting by absorption which, within less than a month, closes the production cycle and opens the no less fascinating cycle of maturation. The cheese wheels*

The minimum maturation duration is twelve months and only at this point it can be decided if each individual cheese is worthy of the name it was given at its birth. During maturation, Parmigiano gains its typical granular structure, and when cut into slivers, it becomes crumbly. Delicious, easy to digest and with a host of nutritional benefits, *Parmigiano-Reggiano* always exceeds expectations. The unique taste of a product made without additives, with its concentration

abcdefghijklmnopqr

Parmigiano Text Regular 70/88

stuvwxyz0123456789

ABCDEFGHIJKLM

NOPQRSTUVWXYZ

0123456789 (&-»],}\*?

Text Thin

aA

Text Light

aA

Text Regular

aA

Text Medium

aA

Text Bold

aA

Text Black

aA

*abcdefghijklmnopqr*

Parmigiano Text Regular Italic 70/88

*stuvwxyz0123456789*

*ABCDEFGHIJKLM*

*NOPQRSTUVWXYZ*

*0123456789 (& - » ] , } \* ?*

Thin Italic

*aA*

Light Italic

*aA*

Regular Italic

*aA*

Medium Italic

*aA*

Bold Italic

*aA*

Black Italic

*aA*

*As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical bell-shaped copper cauldrons where calf rennet and fermented whey, rich in natural lactic ferments obtained from the processing of the day before, are added. The milk coagulates in around ten minutes, and the curd which is formed is then broken down into minuscule granules using a traditional tool called 'spino'. After the cooking process, which reaches 55 degrees centigrade, the cheesy granules sink to the bottom of the cauldron, forming a single mass. After resting for around thirty minutes the*

Each cheese is given a unique, progressive number using a casein plate and this number remains with it just like an identity card. After a few hours, a special marking tool engraves the month and year of production into the cheese, as well as its cheese dairy registration number and the unmistakable dotted inscriptions around the complete circumference of the cheese

**Parmigiano is an extraordinary cheese with amazing aromas and a unique texture and taste. Parmigiano is produced exclusively in the provinces of Parma, Reggio Emilia, Modena and parts of the provinces of Mantua and Bologna, on the plains, hills and mountains enclosed between the rivers Po and Reno. The cheese makers are the custodians and interpreters of the secrets of processing milk. The result of their work is inextricably linked to their personal experience and sensitivity giving an pleasing diversity of taste and aromas. Every day, the milk from the evening milking is left to rest**

After the cooking process, which reaches 55 degrees centigrade, the cheesy granules sink to the bottom of the cauldron, forming a single mass. After resting for around thirty minutes the cheese is removed, with deft movements, by the cheese maker. Cut into two parts and wrapped in its typical cloth, the cheese is then placed in a mould which will give it its final shape. Each cheese is given a unique, progressive number using a casein plate and this number

***Every day, the milk from the evening milking is left to rest until morning in large vats, where the fats rise to the surface. These are used for the production of butter. As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical bell-shaped copper cauldrons***

*It is a process of salting by absorption which, within less than a month, closes the production cycle and opens the no less fascinating cycle of maturation. The cheese wheels are laid out in long rows in silent maturation rooms. Each cheese needs around 600 liters of milk and the constant care of the farmers and cheese masters. The cheese is allowed to rest on wooden tables where the surface of the cheese dries, forming a natural crust without being treated in any way and therefore remaining per-*

The cheese is allowed to rest on wooden tables where the surface of the cheese dries, forming a natural crust without being treated in any way and therefore remaining perfectly edible. The minimum maturation duration is twelve months and only at this point it can be decided if each individual cheese is worthy of the name it was given at its birth. During maturation, Parmigiano gains its typical granular structure, and when cut into slivers, it becomes crumbly. Delicious, easy to digest and with

After the cooking process, which reaches 55 degrees centigrade, the cheesy granules sink to the bottom of the cauldron, forming a single mass. After resting for around thirty minutes the cheese is removed, with deft movements, by the cheese maker. Cut into two parts and wrapped in its typical cloth, the cheese is then placed in a mould which will give it its final shape. Each cheese is given a unique, progressive number using a

EACH CHEESE IS GIVEN A UNIQUE, PROGRESSIVE NUMBER USING A CASEIN PLATE AND THIS NUMBER REMAINS WITH IT JUST LIKE AN IDENTITY CARD. AFTER A FEW HOURS, A SPECIAL MARKING TOOL ENGRAVES THE MONTH AND YEAR OF PRODUCTION INTO THE CHEESE, AS WELL AS ITS CHEESE DAIRY REGISTRATION NUMBER AND THE UNMISTAKABLE DOTTED INSCRIPTIONS AROUND THE COMPLETE CIRCUMFERENCE OF THE CHEESE WHEEL WHICH IS THEN, AFTER A

Parmigiano is an extraordinary cheese with amazing aromas and a unique texture and taste. Parmigiano is produced exclusively in the provinces of Parma, Reggio Emilia, Modena and parts of the provinces of Mantua and Bologna, on the plains, hills and mountains enclosed between the rivers Po and Reno. The cheese makers are the custodians and interpreters of the secrets of processing milk. The result of their work is inextricably linked to their personal experience and sensitivity giving an pleasing diversity of taste and aromas. Every day, the milk from the evening milking is left to rest until morning in large vats, where the fats rise to the surface. These are used for the production of butter. As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical bell-shaped copper cauldrons where calf rennet and fermented whey, rich in natural lactic ferments obtained from the processing of the day before, are added. The milk coagulates in around ten minutes, and the curd which is formed is then broken down into minuscule granules using a traditional tool called 'spino'. After the cooking process, which reaches 55 degrees centigrade, the cheesy granules sink to the bottom of the cauldron,

As soon as the whole milk of the morning milking arrives from the farm, the *skimmed milk* from the night before is poured into the typical bell-shaped copper cauldrons where calf rennet and fermented whey, rich in natural lactic ferments obtained from the processing of the day before, are added. The milk coagulates in around ten minutes, and the curd which is formed is then broken down into minuscule granules using a traditional tool called 'spino'. After the cooking process, which reaches 55 degrees centigrade, the *cheesy granules* sink to the bottom of the cauldron, forming a single mass. After resting for around thirty minutes the cheese is removed, with deft movements, by the cheese maker. Cut into two parts and wrapped in its typical cloth, the cheese

It is a process of salting by absorption which, within less than a month, closes the production cycle and opens the no less fascinating cycle of maturation. The cheese wheels are laid out in long rows in silent maturation rooms. Each cheese needs around 600 liters of milk and the constant care of the farmers and cheese masters. The cheese is allowed to rest on wooden tables where the surface of the cheese dries, forming a natural crust without being treated in any way and therefore remaining perfectly edible. The minimum maturation duration is *twelve months* and only at this point it can be decided if each individual cheese is worthy of the name it was given at its birth. During maturation, Parmigiano gains its typical granular structure, and when cut into slivers, it becomes crumbly. Delicious, easy to digest and with a host of nutritional benefits, Parmigiano-Reggiano always exceeds expectations. The unique taste of a product made without additives, with its concentration

abcdefghijklmnopqr

Parmigiano Sans Regular 70/88

stuvwxyz0123456789

ABCDEFGHIJKLM

NOPQRSTUVWXYZ

0123456789(&-»],}\*?

Sans Light    Sans Regular    Sans Medium    Sans Bold  
aA    aA    aA    aA

*abcdefghijklmnopqr*

Parmigiano Sans Regular Italic 70/88

*stuvwxyz0123456789*

*ABCDEFGHIJKLM*

*NOPQRSTUVWXYZ*

*0123456789(&-»],}\*?*

Light Italic

*aA*

Regular Italic

*aA*

Medium Italic

*aA*

Bold Italic

***aA***

# PARMA

*After the cooking process, which reaches 55 degrees centigrade, the cheesy granules sink to the bottom of the cauldron, forming a single mass. After resting for around thirty minutes the cheese is removed, with deft movements, by the cheese maker. Cut into two parts and wrapped in its typical cloth, the cheese is then placed in a mould which will give it its final shape. Each cheese is given a unique, progressive number using a casein plate and this number remains with it just*

EACH CHEESE IS GIVEN A UNIQUE, PROGRESSIVE NUMBER USING A CASEIN PLATE AND THIS NUMBER REMAINS WITH IT JUST LIKE AN IDENTITY CARD. AFTER A FEW HOURS, A SPECIAL MARKING TOOL ENGRAVES THE MONTH AND YEAR OF PRODUCTION INTO THE CHEESE, AS WELL AS ITS CHEESE DAIRY REGISTRATION NUMBER AND THE UNMISTAKABLE

***Every day, the milk from the evening milking is left to rest until morning in large vats, where the fats rise to the surface. These***

**As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical bell-shaped copper cauldrons where calf rennet and fermented whey, rich in natural lactic ferments obtained from the processing of the day before, are added. The milk coagulates in around ten min-**

The cheese is allowed to rest on wooden tables where the surface of the cheese dries, forming a natural crust without being treated in any way and therefore remaining perfectly edible. The minimum maturation duration is twelve months and only at

***Every day, the milk from the evening milking is left to rest until morning in large vats, where the fats rise to the surface. These are used for the production of butter. As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical bell-shaped copper cauldrons where calf rennet***

***After the cooking process, which reaches 55 degrees centigrade, the cheesy granules sink to the bottom of the cauldron, forming a single mass. After resting for around thirty minutes the cheese is removed, with deft movements, by the cheese maker. Cut into two parts and wrapped in its typical cloth, the cheese is then placed in a mould which will give it its final shape. Each cheese is given a unique, progressive number using a casein plate and this***

***The cheese is allowed to rest on wooden tables where the surface of the cheese dries, forming a natural crust without being treated in any way and therefore remaining perfectly edible. The minimum maturation duration is twelve months and only at this point it can be decided if each individual cheese is worthy of the name it was given at its birth. During maturation, Parmigiano gains its typical granular structure, and when cut into slivers, it becomes crumbly. Delicious,***

***It is a process of salting by absorption which, within less than a month, closes the production cycle and opens the no less fascinating cycle of maturation. The cheese wheels are laid out in long rows in silent maturation rooms. Each cheese needs around 600 liters of milk and the constant care of the farmers and cheese masters. The cheese is allowed to rest on wooden tables where the surface of the cheese dries, forming a natural crust without being treated in any way and therefore remaining per-***

Parmigiano is an extraordinary cheese with amazing aromas and a unique texture and taste. Parmigiano is produced exclusively in the provinces of Parma, Reggio Emilia, Modena and parts of the provinces of Mantua and Bologna, on the plains, hills and mountains enclosed between the rivers Po and Reno. The cheese makers are the custodians and interpreters of the secrets of processing milk. The result of their work is inextricably linked to their *personal experience and sensitivity* giving an pleasing diversity of taste and aromas. Every day, the milk from the evening milking is left to rest until morning in large

*As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical bell-shaped copper cauldrons where calf rennet and fermented whey, rich in natural lactic ferments obtained from the processing of the day before, are added. The milk coagulates in around ten minutes, and the curd which is formed is then broken down into minuscule granules using a traditional tool called 'spino'. After the cooking process, which reaches 55 degrees centigrade, the cheesy granules sink*

***Each cheese is given a unique, progressive number using a casein plate and this number remains with it just like an identity card. After a few hours, a special marking tool engraves the month and year of production into the cheese, as well as its cheese dairy registration number and the unmistakable dotted inscriptions around the complete cir-***

abcdefghijklmnopqr

Parmigiano Headline Regular 70/88

stuvwxyz0123456789

ABCDEFGHIJKLM

NOPQRSTUVWXYZ

0123456789 (&-»],}\*?

Headline Thin

aA

Headline Light

aA

Headline Reg.

aA

Headline Med.

aA

Headline Bold

aA

Headline Black

aA

*abcdefghijklmnopqr*

Parmigiano Headline Regular Italic 70/88

*stuvwxyz0123456789*

*ABCDEFGHIJKLM*

*NOPQRSTUVWXYZ*

*0123456789( & - » ] , } \* ?*

Thin Italic

*aA*

Light Italic

*aA*

Regular Italic

*aA*

Medium Italic

*aA*

Bold Italic

*aA*

Black Italic

*aA*

# R

**Cut into two parts  
and wrapped in its  
typical cloth, the  
cheese is then pla-  
ced in a mould**

**As soon as the whole  
milk of the morning  
milking arrives from  
the farm, the skimmed  
milk from the night  
before is poured into  
the typical bell-shaped  
copper cauldrons  
where calf rennet and  
fermented whey, rich  
in natural lactic fer-**

*The cheese is  
allowed to rest  
on wooden ta-  
bles where the  
surface of the  
cheese dries,  
forming a nat-  
ural crust*

# Every day, the *milk* from the evening milking is left to

Each cheese is given a unique, progressive number using a casein plate and this number remains with it just like an identity card. After a few hours, a special marking tool engraves the month and year of production into the cheese, as well as its cheese dairy registration number and the unmistakable dotted inscriptions around the complete circumference of the cheese wheel which is then, after a few days, immersed in a water and salt-saturated solution. It is a process of salting by absorption which, within less than a month, closes the production cycle and opens the no less fascinating cycle of maturation. The cheese wheels are laid out in long rows in silent maturation rooms. Each cheese needs around 600 liters of milk and the constant care of

Parmigiano is an extraordinary cheese with amazing aromas and a unique texture and taste. *Parmigiano* is produced exclusively in the prov-

*As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical bell-shaped copper*

It is a process of salting by absorption which, within less than a month, closes the production cycle and opens the no

abcdefghijklmnopqr

Parmigiano Piccolo Regular

stuvwxyz0123456789

ABCDEFGHIJKLM

NOPQRSTUVWXYZ

0123456789(&->],}\*?

Piccolo Thin

aA

Piccolo Light

aA

Piccolo Regular

aA

Piccolo Medium

aA

Piccolo Bold

aA

Piccolo Black

aA

*abcdefghijklmnopqr*

Parmigiano Piccolo Regular Italic

*stuvwxyz0123456789*

*ABCDEFGHIJKLM*

*NOPQRSTUVWXYZ*

*0123456789(&->],}\*?*

Thin Italic

*aA*

Light Italic

*aA*

Regular Italic

*aA*

Medium Italic

*aA*

Bold Italic

*aA*

Black Italic

*aA*

Parmigiano is an extraordinary cheese with amazing aromas and a unique texture and taste. Parmigiano is produced exclusively in the provinces of Parma, Reggio Emilia, Modena and parts of the provinces of Mantua and Bologna, on the plains, hills and mountains enclosed between the rivers Po and Reno. The cheese makers are the custodians and

# After the cooking process, which reaches 55 degrees centigrade, the cheesy granules sink to the bottom of the cauldron, forming a single mass. After resting for

The cheese is allowed to rest on wooden tables where the surface of the cheese dries, forming a natural crust without being treated in any way and therefore remaining perfectly edible. The minimum maturation duration is twelve months and only at this point it can be decided if each individual cheese is worthy of the name it was given at its birth. During maturation, Parmigiano gains its typical granular structure, and when cut into slivers, it becomes crumbly. Delicious, easy to digest and with a host of nutritional benefits, Parmigiano-Reggiano always exceeds expectations. The unique taste

**Every day, the milk from the evening milking is left to rest until morning in large vats, where the fats rise to the surface. These are used for the production of butter. As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical bell-**

*As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical bell-shaped copper cauldrons where calf rennet and fermented whey, rich in natural lactic ferments obtained from the processing of the*

Each cheese is given a unique, progressive number using a casein plate and this number remains with it just like an identity card. After a few hours, a special marking tool engraves the month and year of production into the cheese, as well as its cheese dairy registration number and the unmistakable dotted inscriptions around the complete circumference of the cheese wheel which is then, after a few days, immersed in a water and salt-saturated solution. It is a process of salting by absorption which,

Each cheese is given a unique, progressive number using a casein plate and this number remains with it just like an identity card. After a few hours, a special marking tool engraves the month and year of production into the cheese, as well as its cheese dairy registration number and the unmistakable dotted inscriptions around the complete cir-

*As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical bell-shaped copper cauldrons where calf rennet and fermented whey, rich in natural lactic ferments obtained from the processing of the day before, are added. The milk coagulates in around ten minutes, and the curd which is formed is then broken down into minuscule granules using a traditional tool called 'spino'. After the cooking process, which reaches 55 degrees centigrade, the cheesy granules sink to the bot-*

**Parmigiano is an extraordinary cheese with amazing aromas and a unique texture and taste. Parmigiano is produced exclusively in the provinces of Parma, Reggio Emilia, Modena and parts of the provinces of Mantua and Bologna, on the plains, hills and mountains enclosed between the rivers Po and Reno. The cheese makers are the custodians and interpreters of the secrets of processing milk. The result of their work is inextricably linked to their personal experience and sensitivity giving an pleasing diversity of taste and**

***Every day, the milk from the evening milking is left to rest until morning in large vats, where the fats rise to the surface. These are used for the production of butter. As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical***

After the cooking process, which reaches 55 degrees centigrade, the cheesy granules sink to the bottom of the cauldron, forming a single mass. After resting for around thirty minutes the cheese is removed, with deft movements, by the cheese maker. Cut into two parts and wrapped in its typical cloth, the cheese is then placed in a mould which will give it its final shape. Each cheese is given a unique, progressive number using a casein plate and this number remains with it just like an identity card. After a few hours, a special marking tool engraves the month and year of production into the cheese, as well as its cheese dairy registration number and the unmistakable dotted inscriptions around the complete circumference of the cheese wheel which is then, after a few days, immersed in a water and

**The cheese is allowed to rest on wooden tables where the surface of the cheese dries, forming a natural crust without being treated in any way and therefore remaining perfectly edible. The minimum maturation duration is twelve months and only at this point it can be decided if each individual cheese is worthy of the name it was given at its birth. During maturation, Parmigiano gains its typical granular structure, and when cut**

*It is a process of salting by absorption which, within less than a month, closes the production cycle and opens the no less fascinating cycle of maturation. The cheese wheels are laid out in long rows in silent maturation rooms. Each cheese needs around 600 liters of milk and the constant care of the farmers and cheese masters. The cheese is allowed to rest on wooden tables where the surface of the cheese dries,*

abcdefghijklmnopqr

Parmigiano Caption Regular

stuvwxyz0123456789

ABCDEFGHIJKLM

NOPQRSTUVWXYZ

0123456789(&->],}\*?

Caption Thin

aA

Caption Light

aA

Caption Regular

aA

Caption Medium

aA

Caption Bold

aA

Caption Black

aA

*abcdefghijklmnopqr*

Parmigiano Caption Regular Italic

*stuvwxyz0123456789*

*ABCDEFGHIJKLM*

*NOPQRSTUVWXYZ*

*0123456789 (&->],}\*?*

Caption Thin

*aA*

Caption Light

*aA*

Caption Regular

*aA*

Caption Medium

*aA*

Caption Bold

*aA*

Caption Black

*aA*

Each cheese is given a unique, progressive number using a casein plate and this number remains with it just like an identity card. After a few hours, a special marking tool engraves the month and year of production into the cheese, as well as its cheese dairy registration number and the unmistakable dotted inscriptions around the complete circumference of the cheese wheel which is then, after a few days, immersed in a water and salt-saturated solution. It is a process of salting by absorption which, within less than a month, closes the production cycle and opens the no less fascinating cycle of maturation. The cheese wheels are laid out in long rows in silent maturation rooms. Each cheese needs around 600 liters of milk and the constant care of the farmers and cheese masters. The cheese is allowed to rest on wooden

*As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical bell-shaped copper cauldrons where calf rennet and fermented whey, rich in natural lactic ferments obtained from the processing of the day before, are added. The milk coagulates in around ten minutes, and the curd which is formed is then broken down into minuscule granules using a traditional tool called 'spino'. After the cooking process, which reaches 55 degrees centigrade, the cheesy granules sink to the bottom of the cauldron, forming a single mass. After resting*

**The cheese makers are the custodians and interpreters of the secrets of processing milk. The result of their work is inextricably linked to their personal experience and sensitivity giving an pleasing diversity of taste and aromas. Every day, the milk from the evening milking is left to rest until morning in large vats, where the fats rise to the surface. These are used for the production of butter. As soon as the whole milk of the morning milking arrives from the farm, the skimmed**

Every day, the milk from the evening milking is left to rest until morning in large vats, where the fats rise to the surface. These are used for the production of butter. As soon as the whole milk of the morning milking arrives from the farm, the skimmed milk from the night before is poured into the typical bell-shaped copper cauldrons where calf rennet and fermented whey, rich in natural lactic ferments obtained from the processing of the day before, are added. The milk coagulates in around ten minutes, and the curd which is formed is then broken down into minuscule granules using a traditional tool called 'spino'. After the cooking process, which reaches 55 degrees centigrade, the cheesy granules sink to the bottom of the cauldron, forming a single mass. After resting for around thirty minutes the cheese is removed, with deft movements, by the cheese maker. Cut into two parts and wrapped in its typical cloth, the cheese is then placed in a mould which will give it its final shape. Each cheese is given a unique, progressive number using a casein plate and this

It is a process of salting by absorption which, within less than a month, closes the production cycle and opens the no less fascinating cycle of maturation. The **cheese wheels** are laid out in long rows in silent maturation rooms. Each cheese needs around 600 liters of milk and the constant care of the farmers and cheese masters. The cheese is allowed to rest on wooden tables where the surface of the cheese dries, forming a natural crust without being treated in any way and therefore remaining perfectly edible. The minimum matu-

It is a process of salting by absorption which, within less than a month, closes the production cycle and opens the no less fascinating cycle of maturation. The **cheese wheels** are laid out in long rows in silent maturation rooms. Each cheese needs around 600 liters of milk and the constant care of the farmers and cheese masters. The cheese is allowed to rest on wooden tables where the surface of the cheese dries, forming a natural crust without being treated in any way and therefore remaining perfectly edible. The minimum maturation duration is twelve months

***The cheese is allowed to rest on wooden tables where the surface of the cheese dries, forming a natural crust without being treated in any way and therefore remaining perfectly edible. The minimum maturation duration is twelve months and only at this point it can be decided if each individual cheese is worthy of the name it was given at***

