

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

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Parmigiano Text Regular 70/88

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Text Light

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Text Bold

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Parmigiano Text Regular Italic 70/88

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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-

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Parmigiano Sans Regular 70/88

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PARMA

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Parmigiano Headline Regular 70/88

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**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*

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Parmigiano Caption Regular

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