



MONTECOPPE

AZIENDA  
AGRICOLA CASEARIA

TRADITION

LANDS

ANIMALS









# MONTECOPPE

Montecoppe is a dairy farm located in Collecchio, in the province of Parma, within the Boschi di Carrega Regional Park.

In this unique context, Montecoppe develops with cultivated fields, state-of-the-art dairy and with a rare example of neo-Gothic architecture in the province of Parma: our Spaccio.

Here, you will find Parmigiano Reggiano PDO Montecoppe, a supply chain product made according to the ancient dairy tradition and with respect for the territory, people and animals.

Thanks to the radial structure of the barn, open to the sides, our herd is raised according to rigorous standards of animal welfare, free to move, with fodder and watering tanks always available.





# THE DAIRY

The project for the new dairy began in 2012 at the hands of the internationally renowned architect Guido Canali, whose name also accompanies the headquarters of the Parmigiano Reggiano consortium as well as other illustrious examples of industrial architecture.

The key principle of the project is attention to the environment: a structure with zero environmental impact, in which the vines and the green hill hide the building, contextualizing it within the surrounding park.

The distinctive element of the project, however, is the didactic one that is developed inside: a walkway crosses the entire structure and the rooms of the production of Parmigiano Reggiano allowing you to experience a unique guided tour between tradition and architectural innovation.



# OUR LANDS

The Montecoppe supply chain, within the Boschi di Carrega Regional Park, develops in an alternation of 61 hectares of woods, 5 hectares of stable meadows, 111 of forage crops and 2 very useful stretches of water to irrigate our crops.

The protection of biodiversity and the implementation of low environmental impact policies are a cornerstone of the company's value system, which is committed to making quality Parmigiano Reggiano, which is good not only for man, but also for the environment .



# HOSPITALITY

Caseificio Montecoppe offers various hospitality services.

First of all, the opportunity to experience the guided tour to discover the most famous cheese in the world, experiencing all the stages, all the scents and colors of the Parmigiano Reggiano supply chain.

In fact, it is possible to choose between two different types of visits: a simple visit to the dairy and mold deposit only or a complete visit with a visit to the farm and the dairy.

Each guided tour ends with a tasting of different seasonings of Parmigiano Reggiano DOP accompanied by typical products of the territory.













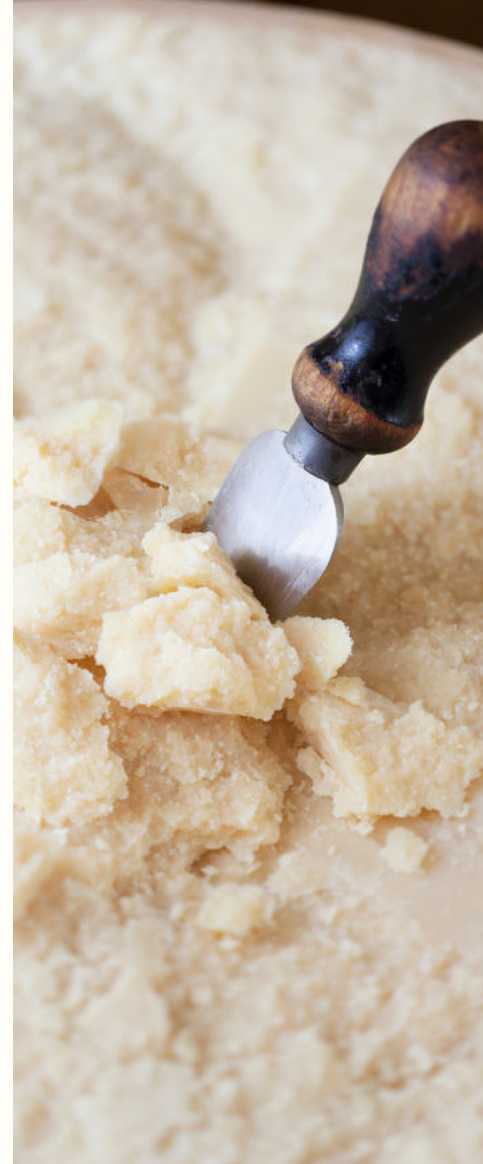


# PARMIGIANO REGGIANO

The Parmigiano Reggiano DOP from the Montecoppe supply chain is characterized by the processing of two bovine breeds in united milks: the Italian Friesian (85%) and the Brown (25%).

The brunette, introduced only a few years ago, has a milk that is richer in proteins and nutritional values which allows for better cheese making and a higher percentage of calcium and phosphorus in it.

The Parmigiano Reggiano obtained is a sweet and aromatic cheese on the palate, with a typical straw yellow color and a good predisposition to long aging. An exceptional product in which quality, safety and traceability coexist at every stage of production.



# THE AGING



The Montecoppe Parmigiano Reggiano is 100% natural and free of additives and preservatives.

**Delicate 12 18 Months** Strong latex base with hints of yogurt and butter, accompanied by vegetal notes such as grass, vegetables and fruit



**Armonico 24 Months** Parmigiano Reggiano reaches the suitable maturity to express the richness of the typical aromas of the product The flavor evolves into a balance of sweet and savory and the texture becomes perfectly soluble, crumbly and grainy



**Aromatic and Intense 30-36 Months** Parmigiano Reggiano becomes "very seasoned" It becomes crumbly and soluble, smells and flavors more decisive and spicy but always balanced



**Montecoppe reserves:** The best forms are selected and then, with so much care, work and passion, they are aged for over 42 months. A rare and precious product, because it is highly digestible, rich in vitamins, minerals, proteins and characterized by intense but never spicy aromatic notes.



OLTRE 40 MESI  
FONTE DI SELENIO\*







# MONTECOPPE

AZIENDA  
AGRICOLA CASEARIA

**Caseificio Montecoppe srl**

via Montecoppe 19/4 - 43044 Collecchio (PR)

T. +39 0521 805942

T/F. +39 0521 302040

info@montecoppe.it

**www.montecoppe.it**



100% carta riciclata

