

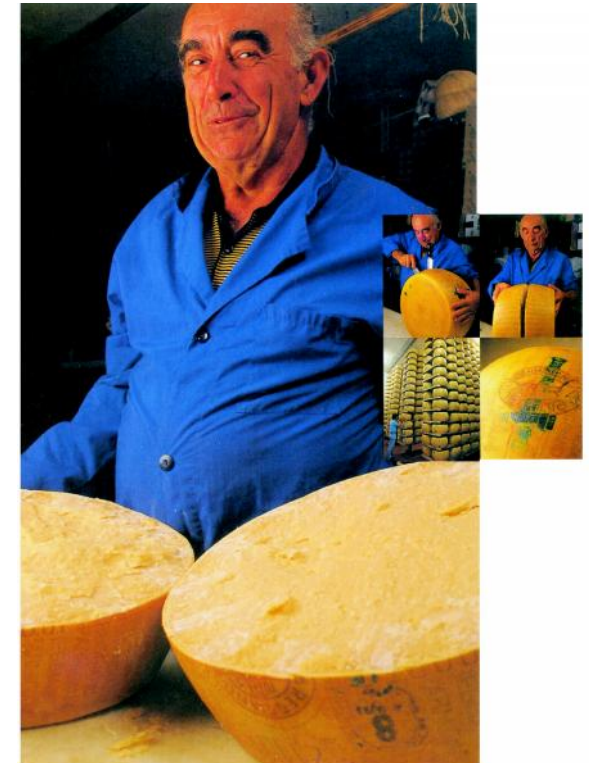


Pictures of our farm.



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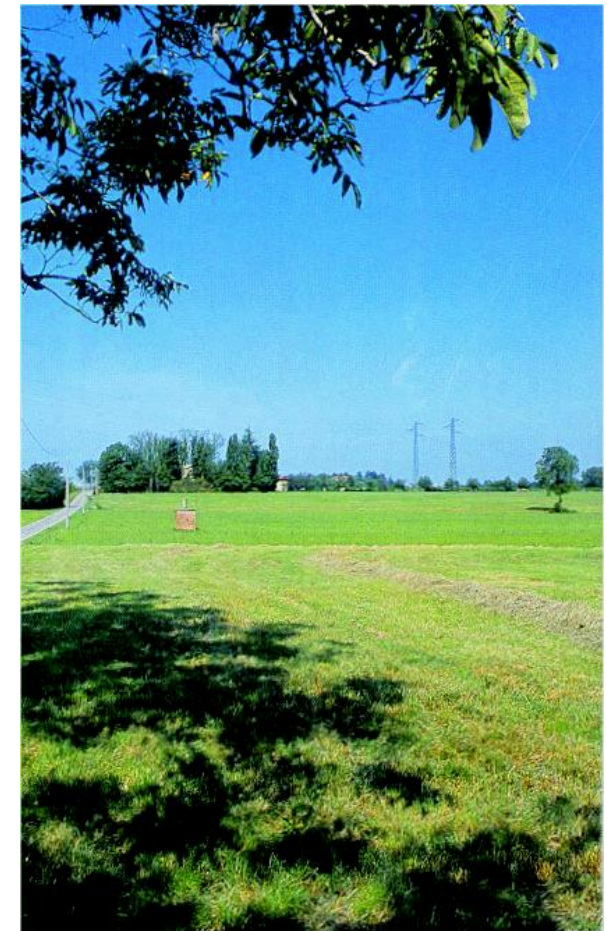
I am Giorgio Bonati and with my son Gianluca we lead our farm in the northern Italy.
We have about 100 cows that produce milk that we transform in Parmigiano Reggiano cheese.
Our Parmigiano Reggiano is made only with milk from our cows Italian Holstein Frisian, born and grown on our small farm.



This is a complete cycle; hay eat by our livestock, milk producing, processing into cheese, sale of our product. We are milk producers for Parmigiano Reggiano for over 40 years. Our cows eat mostly hay to stable centennial meadows that contains herbs and essences today unknown and unavailable in most lawns sown 'recently'. The richness of this particular hay gives the milk and cheese some unique flavors. The rest of food are mixtures of cereals, maize, barley and soybean. The whole production process is strictly artisanal. Our wheels of Parmigiano Reggiano when he reaches 2 years old are retrained by Experts Recognized Association (Consorzio Parmigiano Reggiano) and only the exceptional wheels and proper maturation are marked with the second mark "EXTRA".



Processing the milk into Parmigiano-Reggiano.



Centenarians meadows and the modern barn..

Only the best of our cheese at this point reaches 3 years or 4-5-6-7 years of seasoning. The result is extraordinary: full flavor, perfect texture, incomparable satisfaction.



The Livestock

