

Parma, 19 settembre 2013

PRESS RELEASE

From Parma the new green rennet hard cheese is on the market: the Verdiano Pongennaro

On September 19 '13 the Verdiano Pongennaro will be on the market. The new hard cheese with a long maturing process, without additives or preservatives, is handcrafted with the delicious raw milk of Parmigiano Reggiano cheese.

The Verdiano Pongennaro ripened 12 months is handcrafted in limited quantities and will be soon available in the most renowned restaurants, delicatessens and gourmet shops all over Europe, USA and Middle East.

Thanks to a successful research that we conducted with the University of Parma, we manufacture Verdiano Pongennaro with our passion for excellence and with our safe, delicious and selected raw milk.

The Verdiano Pongennaro is delicious. Its unique aromas and its unforgettable flavor are typical of our land. It is suitable for vegetarian consumers, Islamic, Jewish or Hindu because it respects ethical-religious criteria.

Cav. Renato Mondì, Chairman of Dairy Pongennaro commented: "We are proud of this innovation. Verdiano Pongennaro combines tradition and innovation in a safe and sustainable way "

Caseificio Pongennaro is an artisan dairy factory based in Parma (Italy) that since 1935 is committed to deliver to his costumers the highest quality of Parmigiano Reggiano, butter and cottage cheese.