



Taste what Europe does best.

About Grana Padano PDO Cheese:

Grana Padano PDO cheese is made exclusively from partially skimmed, raw Italian milk from the production area in Northern Italy. Aged for a minimum of 9 months, its flavor evolves during aging, making it an extremely versatile cheese, whether used within a recipe or served on its own. It is lactose free due to the characteristics of the production method and the long aging process.

About The Consorzio:

- The Consorzio Tutela Grana Padano (Grana Padano Protection Consortium) is a non-profit organization, which brings together producers and curers to protect and promote Grana Padano PDO cheese in the world.

The Consorzio ensures that every wheel of cheese is made according to the Production Specifications so that it can be awarded its PDO status and be fire-branded with the Grana Padano mark, while also protecting it against fraud in Italy and abroad.

The History and Heritage:

- With a history and heritage dating back to almost 1.000 years ago, Grana Padano PDO has been an EU-certified Protected Designation of Origin product since 1996. To preserve the surplus milk they produced, Benedictine monks created a hard cheese, which could withstand the test of time.
- The monks called it “*Caesus Vetus*” (old cheese) in Latin, but due to its grainy texture, it soon became known as “Grana”. In 1954, it was officially named “Grana Padano”, with “Padano” (adjective) identifying the area of production, the *Pianura Padana* (Po River Valley) in Northern Italy.

The Aging:

The taste of Grana Padano PDO evolves during aging, making it an extremely versatile cheese, whether used within a recipe or served on its own. It is great to serve with an Aperitivo or cocktail.

- **Grana Padano PDO - Aged 9 to 16 months:**
 - Sweet, delicate taste, reminiscent of milk. Pale in color and with a texture that does not yet have the typical "grainy" structure.
 - Perfect with an aperitif, flaked in a fresh salad or to complete a carpaccio. Great for making sauces and creams.

Perfect with young, fresh and fruity white wines or light ales.

- **Grana Padano PDO - Aged over 16 months:**
 - Savory and distinctive taste, though never overpowering. Slightly darker in color and with a typical "grainy" structure.
 - Perfect for grating in a variety of dishes or simply eaten on its own. Excellent for hot dishes such as flans, soufflés, quiches and for creamy pastas, risotto and soups.

It pairs very well with red wines of moderate intensity and body, still young and fresh.

- **Grana Padano Riserva PDO, aged over 20 months:**
 - Increasingly rich flavor, although never aggressive. Darker in color and particularly grainy texture
 - Perfect for a luxury cheeseboard, served with nuts, fruit and chutneys (*Mostarde*) or used as a special ingredient

This aging is perfect with soft, tannic red wines with a good alcohol content or sweet dessert wines.

How to identify Grana Padano PDO cheese:

- All wheels of Grana Padano PDO will have Marks of Origin stamped all around the rind (small lozenges with “GRANA” and PADANO” written within them) – if they are not there, it’s not Grana Padano PDO.
- The distinctive Grana Padano PDO yellow logo must be featured on all packages of grated and portioned cheese, with the red PDO logo.

Did you know?

- One wheel of Grana Padano PDO weighs on average 36-38 kg (72-84 pounds)
- It takes 7.5 liters (around 16 pints) of naturally partially skimmed milk to produce 0,5 kg (1,1 pound) of cheese.
- 30g (1.05 oz) contain the same nutritional value to approximately 0,5 liters of milk (1 pint of milk)
- 50g (1.8 oz) of Grana Padano PDO provide 600mg of Calcium - 60% of the daily requirement for adults, 50 % of an adolescent’s requirement. It also contains high value proteins (16g = 0.6 oz), iron, vitamins and minerals.
- It is lactose free due to the characteristics of the production method and the long aging process.
- Don’t throw away the rind! Toss your Grana Padano PDO rind into a pot of soup or homemade sauce for delicious depth of flavor.

distinctlydeliciouslyeuropean.eu