

How is Parmigiano Reggiano made?

“THE KING OF CHEESE”



The tour starts from the processing department and continues along the corridor with a close-up look at different steps of the production cycle, including pre-salting room, salting vats containing about 2,100 wheels and warm room. Then it finally reaches the warehouse, with 33,570 Parmigiano Reggiano wheels being cured and ends with the cutting and packaging laboratory. The tour will be completed by a tasting session combining different ages of Parmigiano Reggiano and some other fresh cheese, served with typical selected products and accurately explained by the guide.

Total Price per person : 25,00 EURO
(Up to 10 pp)

Included : Tour and tasting last about 1 hour.

AVAILABLE : ALL THE YEARS | ALL MORNINGS | RESERVATION MUST BE SUBMITTED 1 WEEK EARLIER

Price per person, unless otherwise specified . This guided tour depart only based on minimum of 2 numbers of persons .it is the passenger's responsibility to be on time at the indicated place for tour pick-ups and departures. A 100% "no-show" fee applies when passengers miss a tour due their own fault.To be travel can not cover any costs incurred due to delayed flight arrivals, or clients being delayed in customs. To be travel can not cover cost for delays, waiting times or itinerary changes due to bad weather.

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