



## Antica Latteria Ducale

A LONG TRADITION IN THE PRODUCTION OF HIGH QUALITY  
PARMIGIANO REGGIANO CHEESE

**A**ntica Latteria Ducale is the trademark for the products of the farm Montorsi, founded in 1949. In 50 years, three generations of the Montorsi family have been dedicated to processing Parmigiano Reggiano cheese, managing to combine ancient rigorous production criteria with advanced technologies and solutions, while respecting the traditions of their land. Even today the philosophy that guides the company is that of times gone by: to produce a higher quality cheese for those who require and appreciate the uniqueness, authenticity and the traditional flavour of the Parmigiano Reggiano cheese. The dairy is very close to the milking sheds, so that the milk undergoes as little movement as possible to keep its qualitative characteristics. Within the dairy the production is handmade, with modern technology used mainly to maintain the highest hygiene standards. The production atmosphere is cosy and familiar, with huge copper vats taking headline attention. They are covered with hollow spaces in which the steam circulates to heat the raw milk, without pasteurizing it to safeguard the natural bacterial flora necessary to produce the cheese. Thanks to a complete in-house production cycle, Antica Latteria Ducale can implement a very short production chain: pasture for the animals from their own cultivated fields - certified according to bio-organic farming principles, natural cheese ageing for more than three years and the sale of the final product directly to the consumer. The end result is a unique cheese, the product of a small and balanced ecosystem and of a milk which does not undergo depletion to achieve the transformation. Antica Latteria Ducale offers guided tours to view the different processes of production of the Parmigiano Reggiano cheese with tasting at the end of the tour.

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[www.anticalatteriaaducale.it](http://www.anticalatteriaaducale.it)



