



## 4 Madonne Caseificio dell'Emilia

PARMIGIANO REGGIANO THE KING OF CHEESE

Since 1967, 4 Madonne Caseificio dell'Emilia dairy farm has been producing the finest Italian Parmigiano Reggiano cheese and dairy products. The recently highly technologically modernised cheese factory takes its name from a shrine in Lesignana close to their current premises, which depicts four Madonnas on its four sides. Parmigiano Reggiano, known as 'The King of Cheese' is an extraordinary cheese with amazing aromas and taste and a unique texture. It is produced exclusively in the provinces of Parma, Reggio Emilia, Modena and parts of the provinces of Mantua and Bologna, on the plains, and hills mountains enclosed between the rivers Po and Reno. "Consorzio del Formaggio Parmigiano Reggiano" - the consortium established to protect the D.O.P. (Protected Designation of Origin) mark ensures quality control and compliance of farms such as banning the use of silage and fermented feed to cattle. 4 Madonne Caseificio dell'Emilia uses only milk from their own herd which are fed with fodder compounds made from hay directly grown on their farm. One of the most important measures adopted by the Consortium with the aim of protecting the product sales was

the introduction in 1964 of the mark of origin on the bowed outer edge of the cheese wheels. After the first 12 months of ageing, the consortium inspects each and every wheel. 4 Madonne Caseificio dell'Emilia produces 70,000 wheels per year and their cooperative is the only Parmigiano Reggiano factory producing cheese in 4 factories, with 4 production codes: three in the province of Modena and one in the province of Reggio Emilia. Visitors to the cheese factory are offered the opportunity of a guided tour, from the initial milk processing, pre-salting rooms with over 2100 wheels, the heating room and ageing storeroom which contains about 33,570 wheels of Parmigiano Reggiano resting on certified wooden shelves. At the end of the tour visitors will have a tasting of the different ageing of the cheese and other local products, all available for purchase in the store and online. Other products include fresh home-made ricotta, yoghurt and butter, and a wide range of local food, wines and traditional balsamic vinegar.

**4 Madonne Caseificio dell'Emilia,**  
[www.caseificio4madonne.it](http://www.caseificio4madonne.it)

