



- AURICCHIO GRANA PADANO is one of the most popular and renowned D.O.P. Cheeses of Italy.
- Being a D.O.P cheese means it guarantees the highest quality and is produced in the Po River valley, Italy using traditional methods.
- Aged: 14-18 months.
- Type: Hard.
- Texture: hard, grainy and dense.
- Colour: Straw yellow.
- Flavour: full flavoured and nutty.
- Made from unpasteurised, semi-skimmed cow's milk in Parma.
- Grated tin available with a ring pull.
- Ideal for grating, perfect for snacks, as a cooking ingredient and it is delicious as a table cheese. Pairs well with all wines.



Grana Padano DOP Fixed Weight  
200g x 20 - AURGRACRY200G



Grana Padano DOP  
1kg x 10 - AURGRACRY1KG



Grana Padano DOP (Cryovac R/W)  
4kg x 2 - AURGRACRY1



Grana Padano DOP Grated  
1kg x 6 - AURGRAGRAT



Grana Padano DOP (Wheel)  
30kg x 1 - AURGRA

**GRANA PADANO**



**BASILE IMPORTS**  
**QUALITY IS OUR BUSINESS**  
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