



- Synonymous with quality AURICCHIO PARMIGIANO REGGIANO is undoubtedly and by far the KING of Parmigiano cheese.
- Being a D.O.P cheese means it guarantees the highest quality and is produced in the Parma, Italy using traditional method.
- Type: hard
- Aged: minimum of 2 years.
- Texture: Crystalline, dense and gritty with a natural rind.
- Colour: straw yellow
- Flavour: sharp, fruity and nutty with savoury notes.
- Made from a mixture of morning and evening cow's milk in the Province of Parma
- Ideal for grating as well as eaten in chunks accompanied with full bodied red wines or cheese boards/platters.



Reggiano DOP Fixed Weight  
200g x 20 - AURREGCRY200G



Reggiano DOP R/W  
1kg x 10 - AURREGCRY1KG



Reggiano DOP (Wheel)  
30kg x 1 - AURREG



Reggiano DOP  
4kg x 2 - AURREGCRY1



**BASILE IMPORTS**  
**QUALITY IS OUR BUSINESS**  
 National Toll free Telephone:  
 1800 BASILE or 1800 635 268  
 National Toll free Fax: 1800 305 304

**VICTORIA – Head Office**  
 401 Dorset Road (PO Box 714)  
 BAYSWATER VICTORIA 3153  
 T 03 9762 9311  
 F 03 9762 9422

**NEW SOUTH WALES**  
 17 Distribution Place  
 SEVEN HILLS NSW 2147  
 T 02 9624 7622  
 F 02 9624 8622

**SOUTH AUSTRALIA**  
 6 Commerce Crescent  
 POORAKA SA 5095  
 T 08 8262 9700  
 F 08 8262 9777

**WESTERN AUSTRALIA**  
 44 Resource Way  
 MALAGA WA 6090  
 T 08 9209 1266  
 F 08 9209 1277

**QUEENSLAND**  
 16 Hugo Place  
 MANSFIELD QLD 4122  
 T 07 3219 1255  
 F 07 3219 1366