

Grana Padano is made from unpasteurized, semiskimmed cow's milk in Parma.

Aged:12 months.

Type: Hard.

Flavour: full flavoured and nutty.

Texture: Hard, grainy and dense.

Ideal for grating, over pasta and risotto but you can shave it over salads, as a sandwich filler, on a cheese platter or serve it with your favourite red wine.





Grana Padano 1kg x 8 - CAPGRACRY1KG



Grana Padano 4kg x 2 - CAPGRACRYX2

