

#### HISTORY

*Il Battistero* is an historical cheese factory of the valley. It has been in operation since 1939. 114 producers took part in the foundation. The number of partners decreased to 40 in 1960 and to 21 in 1990. Currently, there are 6 partners, who deliver 2000 tons of milk. In 2006, the factory started producing soft and stretched curd cheeses that still enrich the variety of its products.

#### LIVESTOCK FARMING AND PRODUCTION

The associated farms are all located in the mountain area. The cows are fed on permanent pasture forage, supplemented with cereals. Lorenzo Ferrari, 38, son of the current president, oversees the production of stretched curd cheeses; he also takes care of the shop and the commercial part of the factory.

This cheese factory joins the Mountain Product Quality project



#### TOP

**24 MONTHS OLD CHEESE.** Its wide organoleptic variety offers a rich sensory experience. It blends fresh and hot milk's aroma with leafy and fruity hints: nutmeg, pepper, fresh fruit (pineapple, banana, ripened pear) and nuts. The final taste is lightly, pleasantly spicy.

#### WHERE TO BUY

**Agrinascente** Via San Michele Compagno, 22 B – Fidenza (PR) – Tel. 0524 522334

**Letteria '55** Via Cavout, 16 – Fidenza (PR) – Tel. 0524 534513

**Salumificio La Ceppa** Via Emilia Ovest – Fierenzuolo d'Arda (PC) – Tel. 0523 983756

Our page in the *Guide to Parmigiano-Reggiano*



#### WHERE TO BUY OUR PRODUCTS

In our shop:

Monday and Friday, 08.30 – 19.30

Tuesday, Wednesday, Thursday, Saturday, Sunday and holidays, 8.30 – 12.30 and 15.00 – 19.00

At the farmers' market:

Tuesday morning,  
Piazza del Mercato, Fornovo Taro.

Wednesday morning,  
Piazzale Lubiana, Parma.

Saturday morning,  
Via Imbriani, Parma.

Online:

Our website's *Negozi online* (Online shop) section offers a rich selection of our products.

Caseificio Sociale Il Battistero  
Cheese factory

Via Provinciale 94, 43040 Serravalle Ceno,  
Varano de' Melegari, (PR) - Italy

Telephone/fax number: 0525.552003

E-mail: [caseificioilbattistero@alice.it](mailto:caseificioilbattistero@alice.it)

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



#### AWARDS

- Gold medal at the World Cheese Awards 2015 - World's finest cheese (60 months aged Parmigiano-Reggiano) in the category "over 30 months aged cheese".
- *San Martino* award 2015, from the Municipality of Varano de' Melegari, for the contribution to the territory's enhancement.



#### CERTIFICATIONS

PDO product - European Union's seal of legal protection for foodstuff whose quality is related to the production area.

Mountain product of the Consortium of Parmigiano-Reggiano cheese - guarantee of freshness and naturalness of the product since its origin, for over 24 months-aged cheeses.

100% natural product of the Consortium of Parmigiano-Reggiano: free of lactose, preservative substances and food additives.

Approved by the Consortium for Protection of Parmigiano - Reggiano cheese

Selected by Slow Food Organization among the 8 cheese factories of the province of Parma that appear in the *Guide to Parmigiano-Reggiano* - for the cheese's high quality and the factory's particular vocation to direct sale.



# IL BATTISTERO CHEESE FACTORY

## At the court of the King of Cheeses





## OUR STORY

Cheese Factory *Il Battistero* was founded in 1939. It lies next to the Baptistery of Serravalle (9th century), one of the oldest and most appealing places of worship in the province of Parma. We are at the base of the Appennine mountains, alongside the river Ceno. Our territory is full of woods, pastures and flowing waters and it is quite far from industrial plants. Here, long time ago, milk was carried by mule. In over 70 years of uninterrupted activity, the factory kept growing and adapting to the rules that guarantee the quality and safety of the product. Our fellow cheese makers, anyway, keep travelling the same roads; they still collect milk and turn it into precious Parmigiano-Reggiano, with the usual, immutable passion.



## IN THE MOUNTAINS, WE HAVE BETTER TASTE!

Cheese factory *Il Battistero* produces Mountain Parmigiano-Reggiano cheese, made only of cow's milk that comes from non-intensive livestock farms of Val Ceno and Val Pessola. Healthy forages and the Appennine's clean environment allow the cattle to give high-quality milk, which is entirely processed and matured within the area.



## PARMIGIANO-REGGIANO: 800 YEARS OF TASTE, 80 YEARS OF SAFETY

It is said that Parmigiano-Reggiano was created in the Middle Ages by Benedictine monks, in order to preserve milk for a long time. In fact, its maturing process can last for over 70 months: the right time to grow so tasty, nutritious and easily digestible. The cheese is a symbol of the Food Valley, justly famous in the world, made only from raw cow's milk, produced and matured in its place of origin. Since 1934 the Consortium for Protection guarantees its origin, safety and quality with strict rules.

## TOURS, LABORATOIRES, TASTINGS



We love to make and sell our cheese, but we also like to show the way we work, make people see and experience our products directly. Therefore, we propose tastings of our cheese matched with many tempting delicacies, guided tours for groups and families (booking required) and educational workshops for primary school kids, in which they learn about the production of the cheese by making it with their own hands. Our Tasting room is also available for conferences, meetings and other events.



## OUR PRODUCTS

### PARMIGIANO-REGGIANO...

- Mountain Parmigiano-Reggiano cheese, aged 14 to 16 months: young and soft.
- Mountain semi-matured Parmigiano-Reggiano cheese, aged 16 to 23 months: sweet and fresh.
- Mountain Parmigiano-Reggiano cheese aged 24 months: sweet, aromatic, herbs-scented.

- Mountain Extra Parmigiano-Reggiano cheese, aged 30 months: intense, full flavoured.
- Mountain Parmigiano-Reggiano cheese, aged 36 to 70 months: its long ageing process gives it a rich, intense flavour. Perfect to grate and use as a dressing, excellent to cut and serve in slices.
- Parmigiano Elixir: spreadable cream of different kinds of Parmigiano cheeses, grated and mixed by hand, with olive oil. Also available in chilli pepper flavour.

### ...AND THE OTHERS

Sweet or smoked Scamorza, Caciotta, Caciocavallo, Mozzarella, cottage cheese, soft cheeses, Mascarpone, fresh non-salted Parmigiano cheese, butter, yoghurt, Catalan Cream, Panna Cotta, chocolate Budino, cold cuts, jams, honey, wine and balsamic vinegar.



### VARANO DE' MELEGARI Il Battistero

Via Provinciale 94, 43040 Serravalle Ceno,  
Varano de' Melegari (PR), Italy  
Telephone: 0525 552003  
caselificioilbattistero@alice.it  
www.caselificioilbattistero.it

1939 | BfO | | 260 | 8 | 4200 | Sells online

### Cooperative

Cheese maker: Roberto Minnella  
Owner/president: Tullio Ferrari  
Shop's opening times: 8-12.30/15-19.30

### Production

Milk delivering farms 4 + 2 non partners  
Altmetry Mountain  
Breeds: Holstein Friesian, Pardo-Alpino, Pezzata Rossa, cross-breeds  
Livestock feed forage  
Only self-grown forage Yes  
Only partners' milk No  
Divided milk/Blended milks Divided milk  
Cheese maturing in factory/warehouse Factory  
Maturation periods and product lines 12, 24, 36, 40, 50, 70 months  
Other products available Ricotta, Parmigiano-Reggiano cream, self-produced Mozzarella and Scamorza, cold cuts, mushrooms, honey, jams.