



Bella Lodi. Discover the history of Italian cheese.



**Lodi, the town where the «parmesan» cheese was born
in the middle age...**

The great and deeply-rooted tradition of grana lodigiano cheese

Many cheeses have an ancient, indeed millenarian, tradition; but the history of granone lodigiano is truly special and significant.

Many people are unaware that it was the first cheese ever produced in the "grana" category. Therefore granone created the great Italian tradition of hard texture cheeses, famous throughout the world and often called "Parmesan". Bella Lodi represents the continuation of this tradition.

“In the memoirs of Giacomo Casanova, he remarked that the name "Parmesan" was a misnomer in his time (mid-18th century) as the cheese was produced in the town of Lodi, not Parma. This comment originates probably from the fact that a grana cheese very similar to the "Parmigiano", is produced in the Lodi area.”



The typical black rind

Bella Lodi cheese is often associated with its characteristic black rind.

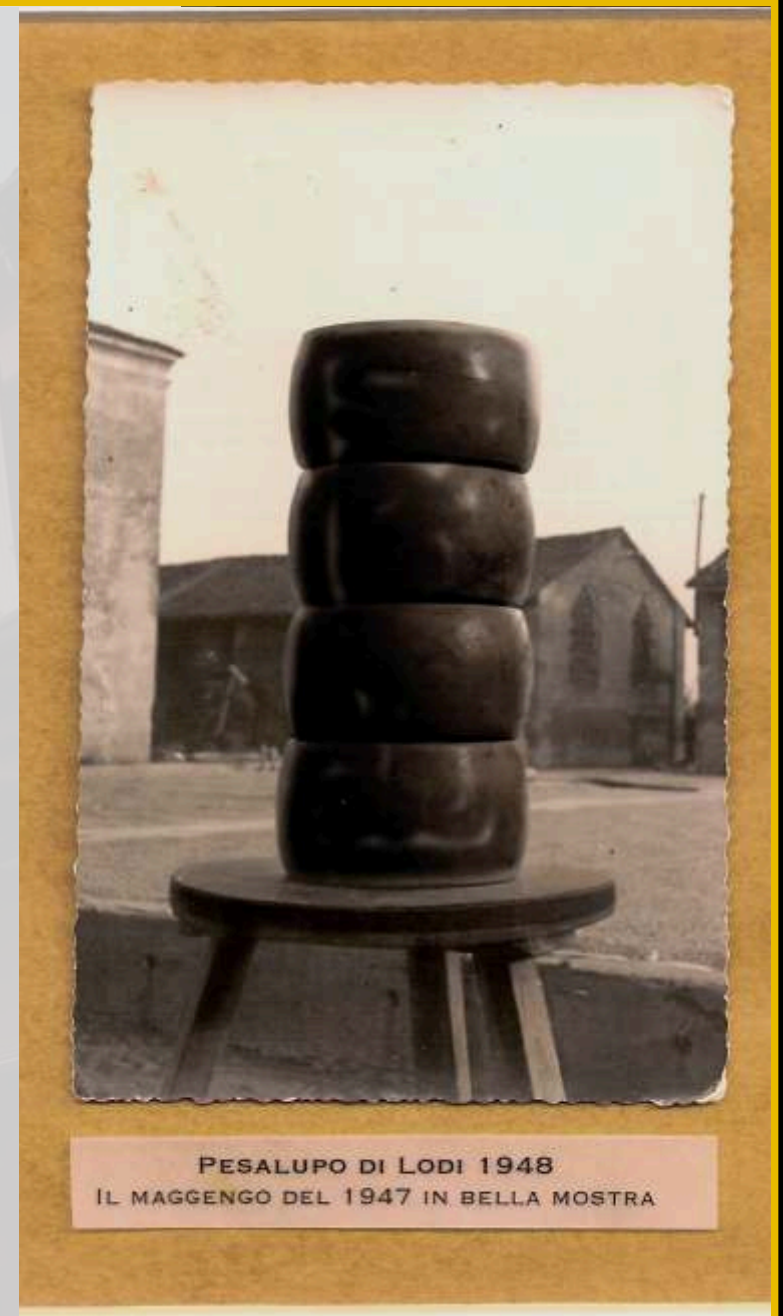
This peculiarity derives from a treatment it underwent in ancient times when the first "Granone" was made, father of all grana cheeses; it was treated to improve its preservation during the maturing phase.

The wheels were sprinkled with a compound called "cappatura" (coating): clay called "umber" (ochre), grape seed oil and carbon black (charcoal) (called nerofumo [black smoke]).

This compound is what gave it that typical dark color.

Naturally today the cheese-making techniques and preservation methods have evolved. However, as in the olden days, the wheels of Bella Lodi are still hand coated with natural ingredients to blacken the rind as a tribute to the Lodi tradition.

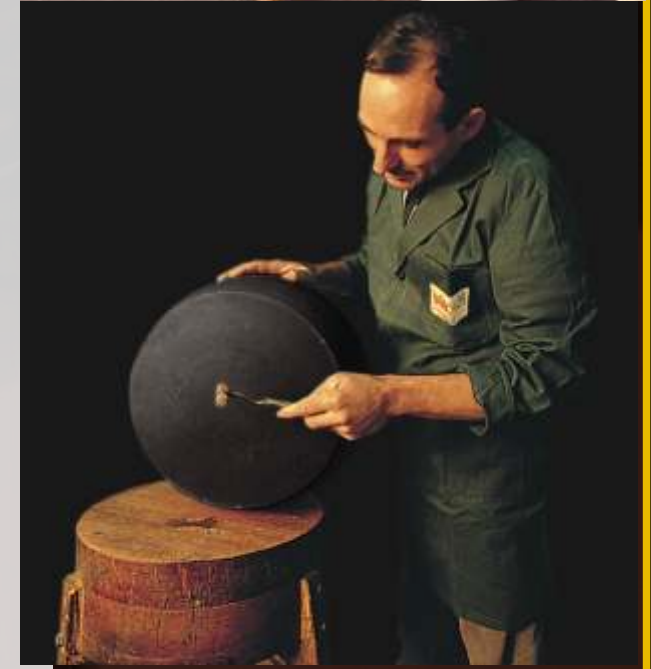
Another reason for coating the rind is to distinguish the cheese so it is not confused with the various "Parmesan-type" cheeses on the market.



A single ancient producer

Bella Lodi is produced by one and dairy which has more than 100 years of history in an ancient town of South Park Adda

The cheese is «hand made» in strict compliance with tradition. After being left to mature for at least 18 months, each cheese is judged by three master cheesemakers and if it has the required colour, texture and smell they classify it as Bella Lodi. Again in accordance with tradition, each cheese is hand-painted in natural black, just as in the old days.



The art of «Raspadura»

Unique and home made

The «raspadura» is a typical product from Lodi, unique and rare, since it is completely home made. The young form of cheese is stripped by hand by an expert cheese maker, with a special blade, creating soft, long and compact scales.

Light and decorative

Soft and light, it melts in the mouth, exalting all the characteristics of the cheese. Its aspect is highly scenographic and decorative.



Unique features

Traditional Italian
Product



Only one
producer



A unique
flavour



Kilometre Zero
milk



Naturally Lactose Free

Carbohydrates free certified.
Suitable for people with food intolerances.

Sustainability

Renewable energy sources

As for the rest of production, Lodigrana has made the natural and sustainable choice, by inaugurating in January 2008 what was considered, at that time, to be the largest photovoltaic plant in Italy.

500 panels over a total surface area of 700 square metres, with a production of 90 kilowatt of electricity per hour, the entire energy requirement of the firm.
Environmental impact was zeroed.

Sustainable harvesting of milk

From neighboring farms, 30 km, produced in an old country inside a nature reserve: the “Parco Adda Sud”



Certifications

Each wheel of Bella Lodi is produced according to precise production norms. Prime international certifications attest to the excellent quality and meticulous care taken in the production, ageing and packaging of Lodigrana products. These represent a sure guarantee for consumers and retailers.



- Product Certified by SGS Cheese made exclusively from Italian milk produced in farms less than 50 km from the dairy
- Lactose free (lactose < 0.1mg/100g)

Awards

