



Comune di
San Possidonio

LA CAPPELLETTA CHEESE FACTORY

*San Possidonio
(MO) - Italy*

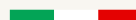


Come to visit us
from Monday to Saturday
from 8.30 to 12.30
and from 15.30 to 19.00
Via G. Matteotti, 80
41039 San Possidonio (MO)

<http://www.lacappelletta.it>
<https://www.parmigianoreggiano.com>

info

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Parmigiano Reggiano is produced exclusively in the provinces of Parma, Reggio Emilia, Modena, Bologna to the left of the Reno River, and Mantua to the right of the Po River. This is where the farms are concentrated, where cows are fed with fodder produced in this area. The animals' diet is regulated by rules that prohibit the use of silage, fermented feed, and animal meal.

La Cappelletta brings together around thirty farms spread across the municipalities of Modena and Mantua, which together supply almost 400,000 quintals of milk. Founded in 1929, the cheese factory has become one of the largest producers of Parmigiano Reggiano in the entire area.

Annual production is close to 70,000 wheels of Parmigiano Reggiano. The two factories in S. Possidonio and Concordia are responsible for both milk processing and cheese production and aging. In addition, the San Possidonio cheese factory has a shop for direct sales to the public, which is constantly growing.

The milk collected in the morning and evening is poured into copper boilers shaped like upside-down bells. The milk coagulates slowly and naturally thanks to the addition of rennet and whey obtained from the previous day's processing, which is rich in natural lactic ferments. The curd is broken up into tiny granules using an ancient tool called a spino. It is then cooked at 55 degrees Celsius, at the end of which the cheese granules settle at the bottom of the boiler, forming a single mass. After about fifty minutes, the cheese mass is extracted, which will give rise to two twin forms. Cut into two parts, the cheese is placed in a mold that will give it its final shape.

In the Middle Ages, Cistercian and Benedictine monks, driven by the search for a cheese that would keep for a long time, obtained a dry, large-sized cheese suitable for long-term storage.

The first evidence of its commercialization dates back to 1200, and in the 14th century, trade expanded to Romagna, Piedmont, and Tuscany, even reaching the maritime centers of the Mediterranean Sea.

In Emilia in the 1400s, with feudal lords and abbeys competing with each other and an increase in production in the Parma and Reggio Emilia plains, there was further economic development. The 16th century saw the development of dairy farms with attached cheese factories to process the owner's milk, to which was added the milk from the sharecroppers' stables.

The dairy became a point of reference for production, the economy, and then society.

During these years, production also became established in the province of Modena. Cooks of the time mentioned "Parmigiano" in various pasta and dessert recipes.

Marketing continued to expand and during this period exports began throughout Europe: Germany, Flanders, France, and Spain.

The need to commercially protect the product from other similar cheeses led the Duke of Parma, Ranuccio I Farnese, to formalize the designation of origin with an act dated August 7, 1612.

The document defines the places from which cheese could originate that could be called Parma cheese: this date marks the beginning of the history of the Designation of Origin, now recognized at European level.



discover our beautiful lowlands

The lower Modena area is a region waiting to be discovered, rich in nature, history, traditions, and delicious flavors.

It is a transit area enclosed between two important cycling routes, Eurovelo 7 and the Ciclovia del Sole.

It will be pleasant to travel by bicycle, without effort, to discover the many natural areas, rural landscapes, historical monuments, extraordinary sunsets, and good living. It will be nice to take a break, far from the cities, to devote time to the quiet of the Modena countryside, enjoying warm hospitality and excellent food.

