

Our Specialities of Butter



MONTANARI



GRUZZA

In milk we trust since 1950

Antica Cremeria FINE BUTTER

also available SLIGHTLY SALTED

The very best in our range. We have been offering this butter for over fifty years, and thus it represents a large part of our history. It is manufactured with very special selected Italian cream treated with particular cultures which provide it with a creamy texture and intense aroma. It is the most perfumed butter in the range and it tastes like just drawn milk. It is particularly suitable for breakfast, simply raw on bread;



Casello BUTTER

Local and Emilian

"Casello" is the name of the original building where Parmigiano Reggiano cheese used to be made in the past. The building had an octagonal plant, and holes in walls to let air pass through and allow Parmigiano to acquire its special aroma. We have called our traditional butter "Casello" to recall this old tradition and tell consumers that raw material employed to manufacture this butter comes from the dairies which make Parmigiano Reggiano, that we still call "Casello" here in the region. It is therefore a typical butter of our region and tradition.



BURRO della Bruna

Sweet and Aromatic

In the blend of creams used to produce this butter also cream of milk from Brown Cows is included, which is characterized from an intense perfume, beside a sweet and delicate flavour. These features can be felt while tasting this butter and make it particularly appreciated both when consumed raw and as an ingredient for cooking.



Organic italian BUTTER

Natural, genuine

Organic butter is made with organic cream gathered from organic farms producing Parmigiano Reggiano. Its colour is slightly more intense than the others in range and it has a quite variable aroma basing on the season the milk is drawn. Hints of grass can be clearly perceived while tasting it.



83% of fat - 150 days shelf life

Valparma BUTTER *GMO free*

This butter comes from a dedicated supply chain, composed by farmers located in the hills and mountains around Parma, who form together a Consortium called "Producing Consortium of Butter and Cheese". They have adhered to a common Regulation in order to employ only GMO free feed for their cows. We daily gather this raw material from all member farmers, then we process it within few hours in order to get a healthy and high quality standard butter.



& lactose free BUTTER

& lactose free butter has been thought and produced for consumers who are intolerant to lactose, it can be however enjoyed by the whole family, thanks to its excellent sensory features and high digestibility. It is particularly sweet and easy to spread, and indicated to be tasted both in its natural state or for cooking.



Infine BUTTER

for real Gourmet

Infine Butter has been created for chefs and high level restaurants, dedicated to those who demand and expect the best result in their dishes. It has the same organoleptic and sensory features of the other items in our range, and thus Italian cream coming from our region and supply chain. It is especially indicated for the employ in bakery and patisserie, but also as an ingredient in all other cooking preparations.



Nobile BUTTER *lactose free*

Healthy and eco-sustainable

Nobile butter was created starting from a research project carried out together with the University of Bologna, which has conducted a study on cows' breeding by feeding animals through a higher amount of fresh feed and grass, beside a ration of linseeds, providing this way milk with a superior rate of CLA (Conjugated Linoleic Acid) and Omega3, also increasing animals' welfare. This butter is moreover lactose free.



83% OF FAT - 150 DAYS SHELF LIFE

We came into being in 1950 in the region of Emilia, along the valley of the Enza river, where Parma province borders that of Reggio Emilia. Our founders fully understood the potential of the wholesome milk that had been produced in this area for almost a thousand years, and which currently generates one of the greatest cheeses in the history of humankind: Parmigiano Reggiano. We believe in a sustainable cultural production, respectful of all the components in our dedicated production chain with its origins in the land. We therefore offer the modern market our special butter, produced with the cream surfacing naturally on the milk before we make Parmigiano Reggiano, together with an exclusive range of unique products, such as organic Parmigiano Reggiano and organic butter, Red Cow Parmigiano Reggiano and Brown Cow Parmigiano Reggiano.



Italian butter and Specialities of cheese

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