



PARMIGIANO REGGIANO WEEK 2026

September 7 - 12

During the event, all “Parmigiano Reggiano” products and a series of Parmigiano Reggiano-based products/dishes will have a 10% discount.

SCHEDULE

Monday 7th:

3.00pm - 7.30pm Opening of Parmigiano Reggiano tasting and wine tasting

3 types of Parmigiano Reggiano - 14 months, 30 months Vacche Bianche, 54 months to taste and wine list from our Piccolo Peck bistro by the glass.
In the wine shop, a tasting plate of 3 Parmigiano Reggiano with 3 wines in the Peck wine shop.

Tuesday 8th:

12.00 - 19.30 Opening of Parmigiano Reggiano tasting and wine tasting

3 types of Parmigiano Reggiano - 14 months, 30 months Vacche Bianche, 54 months to taste and wine list from our Piccolo Peck bistro by the glass.
In the wine shop, a tasting plate of 3 Parmigiano Reggiano with 3 wines.

Wednesday 9th:

12.00 - 19.30 Opening of Parmigiano Reggiano tasting and wine tasting

3 types of Parmigiano Reggiano - 14 months, 30 months Vacche Bianche, 54 months to taste and wine list from our Piccolo Peck bistro by the glass.
In the wine shop, a tasting plate of 3 Parmigiano Reggiano with 3 wines.

Thursday 10th:

12.00 - 19.30 Opening of Parmigiano Reggiano tasting and wine tasting

3 types of Parmigiano Reggiano - 14 months, 30 months Vacche Bianche, 54 months to taste and wine list from our Piccolo Peck bistro by the glass.
In the wine shop, a tasting plate of 3 Parmigiano Reggiano with 3 wines.

Friday 11th:**12.00 - 19.30 Opening of Parmigiano Reggiano tasting and wine tasting**

3 types of Parmigiano Reggiano - 14 months, 30 months Vacche Bianche, 54 months to taste and wine list from our Piccolo Peck bistro by the glass.
In the wine shop, a tasting plate of 3 Parmigiano Reggiano with 3 wines.

2.00pm Introduction and launch of the event and contest

Leone Marzotto (Patron of Peck) with Simone Ficarelli (Head of the Parmigiano Reggiano Academy and the Parmigiano Reggiano Cheese Consortium)

2.00pm - 3.00pm 3 semi-finals of the Cutting Competition.**3.00pm - 3.30pm Educational content on Parmigiano Reggiano cheese and opening of the celebratory form of the festival.**

by Simone Ficarelli (Head of the Parmigiano Reggiano Academy and the Parmigiano Reggiano Cheese Consortium)

3.30pm - 5.30pm Recreational and educational activities for children

In collaboration with the Consortium. Two slots are available (3:30-4:30 PM and 4:30-5:30 PM) upon registration (see website for link).

Saturday 12th:**12.00 - 19.30 Opening of Parmigiano Reggiano tasting and wine tasting**

3 types of Parmigiano Reggiano - 14 months, 30 months Vacche Bianche, 54 months to taste and wine list from our Piccolo Peck bistro by the glass.
In the wine shop, a tasting plate of 3 Parmigiano Reggiano with 3 wines.

2.00pm - 2.30pm Final of the cutting competition between the two best semi-finalists**2.30pm Award Ceremony and Closing speech at the event**

Leone Marzotto (Patron of Peck) and Simone Ficarelli (Head of the Parmigiano Reggiano Academy and the Parmigiano Reggiano Cheese Consortium)