

GORGONZOLA DOP DOLCE



CODE 20908

COUNTRY OF ORIGIN Italy, Piedmont

TYPE OF MILK Cow's milk

WEIGHT 6 kg approx

Very creamy Gorgonzola DOP, cut in half

DESCRIPTION	Blue-veined DOP cheese made from pasteurised whole cow's milk in the hills between Lake Orta and Lake Maggiore
APPEARANCE	The rind is wrinkled and pinkish, the paste is creamy, pale yellow in colour, mottled due to the development of mould with blue-green veins
TASTE	Extremely sweet, with lactic and ripe fruit sensations, the marbling makes it captivating and characterful, without being intrusive
PRODUCER	Caseificio Tosi - Gattico (NO) - Piedmont
OUR SELECTION	What makes this Gorgonzola characteristic is the creaminess of the paste, given by a good maturation that generates a higher proteinisation. Tosi's version is matured for more than 2 months, although the Gorgonzola Consortium stipulates a minimum maturation period of 50 days
SUGGESTIONS	Irresistible on a slice of warm bread, or spread on crostini with walnuts, or with crunchy celery