





CODE	21244
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	100 g

Soft and creamy Gorgonzola DOP blue cheese, easily spreadable

DESCRIPTION Spreadable Gorgonzola DOP cheese made exclusively with Italian milk. Its blue veining is

evenly distributed throughout the paste, and its superior creaminess makes it perfect for all

culinary uses

APPEARANCE A spreadable and velvety cream, its colour ranges from white to straw-yellow with

characteristic bluish-green veins

TASTESweet with pleasant lactic sensations and pronounced notes linked to the blue veining

PRODUCER Carozzi Formaggi - Pasturo (LC) - Lombardy

OUR SELECTION Amidst the mountains of Valsassina, the Carozzi family has been working for over 60 years.

Valsassina, nestled between Lake Lecco and the distinctive Grigna, offers unique

microclimatic conditions ideal for cheese production

SUGGESTIONS Excellent with fresh vegetables or spread on crostini. Ideal for creaming a summer risotto but

also perfect for a more wintery version

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