

GORGONZOLA DOP DOLCE - BY TOSI



CODE	20907
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Cow's milk
WEIGHT	12 kg approx

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DESCRIPTION	A very sweet and creamy Gorgonzola, well enjoyed with the spoon, produced with pasteurized cow's milk
APPEARANCE	The rind is wrinkly, brownish red in colour; the paste is soft, spreadable, straw in color with the typical mould
TASTE	The taste is fresh, buttery, dolce with strong hints of milk and herbs, the aftertaste is round, dolce and creamy
MATURING	At least 90 days
PRODUCER	Caseificio Tosi - Gattico (NO) - Piedmont
OUR SELECTION	Caseificio Tosi is located in Gattico (NO) in the province of Novara, in the typical production of Gorgonzola PDO. It is one of the smallest producers in the Consortium, who still works in a handcrafted way respecting the following steps: 1. milk is coming from the areas around the Lakes Maggiore and Orta; 2. production is about 200 forms per day; 3. salting is still done by hand; 4. cheese is aged at least 100-120 days on wooden
CURIOSITY	The Gorgonzola Dolce is produced by Tosi in relatively low temperatures, that results to a soft and creamy cheese that can be enjoyed by the spoon.
SUGGESTIONS	A cheese with many applications in cooking, with pasta, polenta just to name few; excellent as a table cheese as well enjoyed with the spoon