

GORGONZOLA DOP PICCANTE - BY CAROZZI



CODE	20975
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Cow's milk
WEIGHT	12 kg approx

A raw herbal cheese, produced with pasteurized full cream milk

DESCRIPTION	Full cream cow's milk
APPEARANCE	The rind is hard and compact. The colour of the rind is brownish red. The paste is firm with the typical grey green moulds
TASTE	The taste is strong, sharp, intense, long and aromatic. The aftertaste is long, sharp and spicy
MATURING	At least 8 weeks
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
CURIOSITY	Only two Italian regions by law and tradition foresees the production of Gorgonzola, and only these provinces: Novara, Vercelli, Cuneo, Biella, Verbano Cusio Ossola and Casale Monferrato for Piedmont and Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Milano, Monza, Pavia e Varese for Lombardy. Only the milk from the breeders in these provinces can be used to produce and so give the protected denomination (D.O.P.) to the Gorgonzola cheese
SUGGESTIONS	Perfect in combination with jams and mustards