





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 Gorganzola, 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 Gorganzola

cheese

**SUGGESTIONS** Perfect in combination with jams and mustards

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