

A CONTRACTOR

GORGONZOLA DOP 'PANNA VERDE'

	CODE	20870
		Italy, Lombardy
	TYPE OF MILK	Cow's milk
	WEIGHT	13 kg approx

Sweet Gorgonzola produced by the Croce dairy in the province of Lodi

DESCRIPTION	Pasteurised milk from farms located in the provinces of the territory of the Consortium
APPEARANCE	The pasta is white, shiny and creamy, with clear green-blue streaks
TASTE	Sweet, with lactic sensations and notes tied to the mold
OUR SELECTION	The production and the seasoning of the Gorgonzola are the flagship of Caseificio Angelo Croce. Such dedication and passion, without the use of industrial processes, which translate into a high quality product
SUGGESTIONS	Great on bread or as a condiment on first courses

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This document has only an informative purpose and does not represent the technical sheet of the product