

# GORGONZOLA DOP PICCANTE - BY CAROZZI



**CODE** 20979

**COUNTRY OF ORIGIN** Italy, Lombardy

**TYPE OF MILK** Cow's milk

**WEIGHT** 3 kg

A raw herbal cheese, produced with pasteurized full cream milk

<b>DESCRIPTION</b>	Full cream cow's milk
<b>APPEARANCE</b>	The rind is hard and compact. The color of the rind is brownish red. The paste is firm with the typical grey green mould
<b>TASTE</b>	The taste is strong, sharp, intense, long and aromatic. The aftertaste is long, sharp and spicy
<b>PRODUCER</b>	Carozzi Formaggi - Pasturo (LC) - Lombardy
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	Perfect in combination with jams and mustards