

GORGONZOLA DOP PICCANTE - TOSI

GORGOVZOLA D.O.J. maxmin CORGOVZOLA D.O.J. maxmin CORGOVZOLA D.O.J. maxmin CORGOVZOLA D.O.J. maxmin CORGOVZOLA D.O.J. maxmin	CODE	20918
		Italy, Piedmont
	TYPE OF MILK	Cow's milk
	WEIGHT	1,5 kg
DOP blue cheese produced in Piedmont		
DESCRIPTION	DOP blue cheese made from pasteurized whole cow's milk	
APPEARANCE	The rind is rough and presents a pink/grey colour. The paste is rich and creamy, white in colour with blue veins of penicillium	
TASTE	The taste is sweet and round, slightly salty, with a pleasant aroma from the blue veins	
PRODUCER	Caseificio Tosi - Gattico (NO) - Piedmont	
CURIOSITY	It is a spicy gorgonzola with a delicate taste, thanks to the special processing that allows to obtain a particularly greasy paste	
SUGGESTIONS	Perfect at the end of the meal; delicious in contrast with some meat, in substitution of the salt, or with sauteed or raw vegetables	

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