

# GORGONZOLA DOP CREMIZIOLA - NO RIND



<b>CODE</b>	20964
<b>COUNTRY OF ORIGIN</b>	Italy
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	2 kg approx

Sweet and creamy Gorgonzola without rind, in closable box

<b>DESCRIPTION</b>	Gorgonzola produced with pasteurized whole cow's milk
<b>APPEARANCE</b>	With a particularly creamy consistency, to be served with a spoon; the paste is straw yellow in color with the presence of typical moulds blue cheese
<b>TASTE</b>	Sweet and extremely creamy, with lactic notes and marked notes related to moulds
<b>MATURING</b>	At least 50 days
<b>PRODUCER</b>	Carozzi Formaggi - Pasturo (LC) - Lombardy
<b>OUR SELECTION</b>	A sweet Gorgonzola from Valsassina, with an easier approach than a spicy one
<b>CURIOSITY</b>	This version of Gorgonzola is designed to minimize waste due to the removal of the rind, to have a quality product in quantity contained and make the product storable in the same box in which it is received
<b>SUGGESTIONS</b>	Excellent with fresh vegetables, on croutons or paired with speck in first courses