

GORGONZOLA DOP CREMIZIOLA - NO RIND



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

Sweet and creamy Gorgonzola without rind, in closable box

DESCRIPTION	Gorgonzola produced with pasteurized whole cow's milk
APPEARANCE	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
TASTE	Sweet and extremely creamy, with lactic notes and marked notes related to moulds
MATURING	At least 50 days
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
OUR SELECTION	A sweet Gorgonzola from Valsassina, with an easier approach than a spicy one
CURIOSITY	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
SUGGESTIONS	Excellent with fresh vegetables, on croutons or paired with speck in first courses