Gorgonzola DOP piccante 250 gg



Description

A spicy Gorgonzola DOP, aged and cellar-raised, with richer blue veining and a much more intense bouquet of aromas. Extended maturation (which was more common in the past than it is today) makes the cheese firmer and allows the flavors and aromas derived from the penicillin to evolve significantly, developing them into an elegant blend. For lovers of fine cheeses.

[guffanti_pdf_button] WATCH THE VIDEO

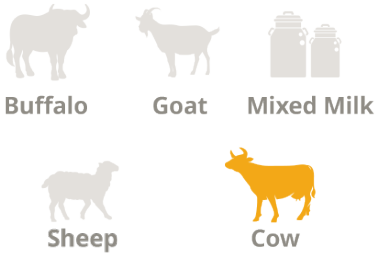
Characteristics

Characteristics

Region



Milk Origin



Appearance

Light, compact straw-yellow paste with rich blue-green veining. The rind is dark reddish in color.

Taste

tasty, slightly spicy, with robust notes of penicillium

Pairings

Full-bodied and aged red wines, sweet and fortified wines, rum. Spicy fruit mustard, red onion jam, Vin Santo or Marsala wine jelly. Sour beers.

Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** Max. 270 days
- **Production:** all year round
- **Fat:** 48% Mgss
- **Weight:** 10 -12 kg
- **Dimensions:** diameter 25-30 cm, h. 30-35
- **Producers:** dairies belonging to the Gorgonzola Production and Protection Consortium
- **Whole Cheese Code:** 1007342
- **Cutted Cheese Code:** 1007361