Gorgonzola DOP dolce



Description

The "little brother" of the traditional Gorgonzola DOP, now called Piccante, Gorgonzola DOP Dolce was created in the mid-20th century and quickly became the most popular version among consumers. Technically, the main difference from the Piccante is its higher whey content, which makes the cheese softer, even spreadable, and its flavor more delicate. For this same reason, it cannot withstand long aging, making it a semi-fresh cheese. Both industrial and artisanal production exist: in the latter, the cheese is made entirely by hand rather than by machinery, resulting in a softer and creamier final product, known as "scappante" by connoisseurs. [guffanti_pdf_button] WATCH THE VIDEO

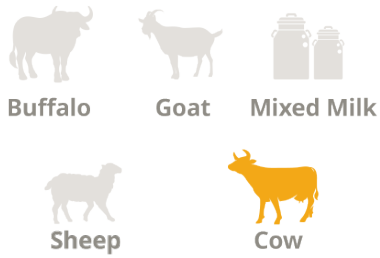
Characteristics

Characteristics

Region



Milk Origin



Appearance

Pale straw-yellow, soft, and yielding. Light blue-green veining. The rind is light reddish in color, usually covered with aluminum foil.

Taste

intense, but more delicate than the spicy Gorgonzola DOP

Pairings

Full-bodied, aged red wines, sweet and fortified wines. Sour beers. Spicy fruit mustard, fig jam. Fresh fruit (William pears). Rye bread, polenta.

Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** 60 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:** n/a
- **Cutted Cheese Code:** n/a