Gorghié



Description

This beautiful raw milk mountain cheese comes directly from Valsassina and has a regular square shape, a uniform straw-yellow paste, more intense in the summer season, and a few small holes.

Its distinctive feature is the presence of a thin strip of blue cheese in the center, which gives it a strong flavor, typical of blue cheeses but also sweet, a peculiarity of this toma.

Firm rind with characteristic mold. Sweet, pleasant, and aromatic flavor.

Guffanti offers it after it has been aged in the cellar for at least 75 days.
[guffanti_pdf_button]

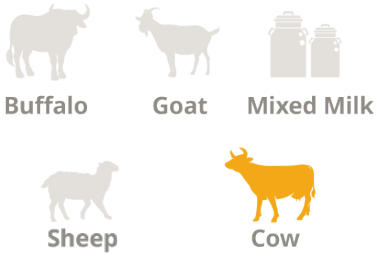
Characteristics

Characteristics

Region



Milk Origin



Appearance

Uniform, straw-yellow paste that deepens with age, with light holes and a distinctive blue-veined crust. The rind features characteristic mold.

Taste

Sweet, pleasant and aromatic flavour.

Pairings

vini rossi corposi, vini dolci liquorosi (tipo porto). Birre acide.

Technical specifications

- **Milk:** raw cow's milk
- **Processing:** artisanal
- **Cheese Paste:** cooked
- **Salting:** dry
- **Seasoning:** minimum 75 days
- **Production:** all year round
- **Fat:** 34% Mgss
- **Weight:** 2.5 kg
- **Dimensions:** diameter 30 cm, height 7 cm
- **Producers:** Cheesemaker and breeder from Valsassina
- **Whole Cheese Code:** 1017604
- **Cutted Cheese Code:** N/D