# Gorgonzola DOP piccante



## Description

Legend has it that the inventor of this extraordinary and unique blue cheese was a cheesemaker in love. Forgetting some curd in the boiler for an entire night, he then mixed it into the next morning's work. The shapes obtained, given the partial non-homogeneity of the two doughs, presented folds and interstices. These favored the development of mold during the maturation process, creating a pleasant novelty that was later intentionally replicated. In fact, Gorgonzola production has long followed the “double paste” method, combining the evening curd with the morning curd. Typical features of the processing of Gorgonzola DOP, a cheese with a designation of origin since 1955, are “stewing”. This consists of keeping the fresh forms in a heated room to drain the whey. Another crucial phase is the piercing with needles, to encourage the development of the penicillus. Unlike Gorgonzola DOP Dolce, which has a soft and creamy texture, Gorgonzola DOP Piccante has a more consistent texture, due to the lower whey content resulting from a longer “stewing” process.
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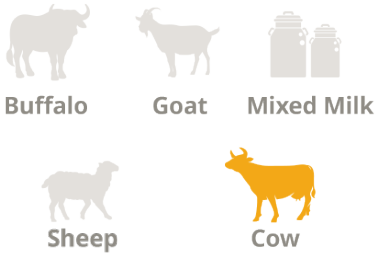
## Characteristics

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**Region**




**Milk Origin**




**Appearance**

The cheese is straw-yellow and compact, with rich blue-green veining. The rind is light reddish in color, usually protected with aluminum foil.

**Taste**

strong, dominated by the 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. White celery stalks. Rye bread, polenta.

## Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** all year round
- **Fat:** 48% Mgss
- **Weight:** 10 -12 kg
- **Diametro:** diameter 25-30 cm, h. 30-35
- **Producers:** dairies belonging to the Gorgonzola Production and Protection Consortium
- **Whole Cheese Code:** 1007341
- **Cutted Cheese Code:** Various codes