Cheese Room

GORGONZOLA DOP DOLCE



Code: VAL-20908

Raw material:

Full cream cow's milk

Shape & Texture:

The rind is wrinkly, brownish red in colour; the paste is soft, spreadable, straw in colour with the typical mould

Taste:

The taste is fresh, buttery, sweet with strong hints of milk and herbs, the aftertaste is round, sweet and creamy

Curiosity:

The Gorgonzola Dolce is produced by Tosi in relatively low temperatures that result to a soft and creamy cheese that can be enjoyed by the spoon.

Region:

Piedmont, Italy

Ageing:

Half-matured (1-6 months)

Certificated:

PDO

Weight:

2 kg

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