Cheese Room

GORGONZOLA DOP - PICCANTE



Code: VAL-20976

Raw material:

Full cream cow's milk

Shape & Texture:

The rind is hard and compact. The colour of the rind is brownish red. The paste is firm with the typical grey green mould

Taste:

The taste is strong, sharp, intense, long and aromatic. The aftertaste is long, sharp and spicy.

Curiosity:

Only two Italian regions by law and tradition foresees the production of Gorganzola, and only these provinces: Novara, Varcelli, Cuneo, Biella, Verbania e Casale Monferrato, Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Milano, Monza, Pavia e Varese. Only the milk from the breeders in these provinces can be used to produce and so give the protected denomination (D.O.P.) to the Gorganzola cheese

Region:

Lombardy, Italy

Ageing:

Half-matured (1-6 months)

Weight:

1.5 kg

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