

Gorghié



Source

- Lombardia

Type of milk

- Cow

This beautiful mountain raw-milk cheese comes directly from Valsassina and has a regular squared shape, a uniform straw-yellow paste, more intense in the summer season and with slight eye formation.

Its peculiarity is the presence of a thin strip of blue-veined cheese in the centre, which gives it a strong flavour, typical of blue-veined cheeses, but also sweet, typical of this toma.

Consistent rind with the presence of characteristic moulds. Sweet, pleasant and aromatic flavour. Guffanti proposes it after a cellar ageing of at least 75 days.

Organoleptic characteristics

Aspect and texture: Uniform, straw-yellow-coloured paste, more intense with ageing, slight eye formation, embellished with a blue-veined layer. Rind with presence of characteristic mould.

Taste: Sweet, pleasant and aromatic flavour.

Serving suggestions: vini rossi corposi, vini dolci liquorosi (tipo porto).

Technical characteristics

Milk: Raw cow milk

Production method: Artisanal

Paste: Pressed

Salting: dry



Allevatore di Formaggi

Ripening: minimum 75 days

Production period: all year round

Fats: 34%

Weight: 2.5 kg

Dimensions: diameter approx. 20 cm

Producers: Farmer from Valsassina valley

Whole cheese code: 1017604

Cutted cheese code: N/D