

Gorgonzola DOP Piccante



This is a Gorgonzola DOP Piccante ripened and “breded” for a long period in the Luigi Guffanti caves and has a greater degree of blue marbling and a much more intense bouquet of aromas. The prolonged ripening period (more common in the past than now) makes the paste more compact and greatly enhances both the flavour and the aromas resulting from the penicillin. The aromas developed are very deep and elegants. For connoisseurs of truly great cheese.

Organoleptic characteristics

Aspect and texture: dark yellow, compact paste with intense blue-green marbling. The rind is dark reddish.

Taste: tasteful and strong and slightly piquant

Serving suggestions: full bodied, aged, red wines, sweet and liqueur wines, rum. Hot Italian fruit chutney, red onion preserve, Vin Santo or Marsala gelatine.

Technical characteristics

Milk: full fat, pasteurised, cow’s milk

Production method: artisan

Paste: uncooked, not pressed

Salting: dry

Source

- Lombardia
- Piemonte

Type of milk

- Cow

Brands





Allevatore di Formaggi

Ripening: Maximum 270 days

Production period: throughout the year

Fats: 48 % F-Dm

Weight: 10 -12 kg

Dimensions: 25-30 cm diameter, h. 30-35 cm

Producers: dairies belonging to the Gorgonzola production and protection Consortium

Whole cheese code: 1007342

Cutted cheese code: 1007361