

Gorgonzola DOP Dolce



Younger brother of traditional Gorgonzola, today named Piccante, Sweet Gorgonzola is born after World War II, becoming very soon the most known version. Technically the main difference consists in a greater whey content, which makes the Sweet Gorgonzola softer and more delicate. For this particular characteristic this cheese can't be ripened for a long time.

Organoleptic characteristics

Aspect and texture: soft, yellow paste with bluish-green marbling. The rind is light reddish and is usually protected by tin foil

Taste: soft, less strong than Gorgonzola Piccante, with robust traces of penicillin

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

Technical characteristics

Milk: full fat, pasteurised, cow's milk

Production method: artisan

Paste: uncooked, not pressed

Salting: dry

Ripening: at least 60 days

Production period: throughout the year

Source

- Lombardia
- Piemonte

Type of milk

- Cow

Brands





Allevatore di Formaggi

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: n.d.

Cutted cheese code: n.d.