

## **MAURI**

## Gorgonzola Bonta della Bonta DOP 6kg

Origin: Lombardia, Italy

Classification: Artisan Milk: Cow's Milk

Type: Blue

Form: 6kg wheel Item Code: 701612



The history of Gorgonzola can be traced back to the 8th century and production today is protected by DOP certification.

Surrounded by the lush pastures of Lombardy, the Mauri family mature cheeses at their purpose built caves, carved into the foothills of the Italian Alps. Gorgonzola Bonta della Bonta is matured in caves for 120 days.

Soft, sweet, with a subtle creamy texture, and piquant finish, this luscious soft blue cheese is best spooned from the centre of a whole wheel, in delicious sticky dollops.

