

calendar

distributors of the finest foods

MAURI

Gorgonzola Dolce DOP 12kg

Origin:	Lombardia, Italy
Classification:	Artisan
Milk:	Cow's Milk
Type:	Blue
Form:	12kg wheel
Item Code:	701614



The most popular form of Gorgonzola in Italy is known as Dolce Gorgonzola, the term used for young or sweet cheese.

The Mauri family make cheese using local milk from the lush pastures around their dairy in Lombardy and mature it in their mountain caves. Typically made from a single milking, the white interior has thick green lines of mould and a soft creamy flavour.

The crusty rind bulges as it matures and develops distinct yeasty flavours reminiscent of Taleggio. Gorgonzola Dolce is a mild blue, ideal for the table and kitchen applications.



WA
8A FOCAL WAY
BAYSWATER WA
6053
08 9327 3500
[order here](#)

SA/ NT
34 ROSBERG RD
WINGFIELD SA
5013
08 8168 1907
[order here](#)

VIC/ TAS
L2/ 262 LORIMER ST
PORT MELBOURNE
VIC 3207
03 8645 4666
[order here](#)

NSW/ ACT
24A RALPH ST
ALEXANDRIA
NSW 2015
02 8244 8288
[order here](#)

QLD
3/31 ARCHIMEDES
PLC MURARRIE
QLD 4172
07 3895 4888
[order here](#)

calendar

www.calendarcheese.com.au