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distributors of the finest foods

MAURI

Gorgonzola Dolce DOP 200g

Origin:	Lombardia, Italy
Classification:	Artisan
Milk:	Cow's Milk
Type:	Blue
Form:	200g wedge
Item Code:	704956



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. Matured for a minimum of 50 days, Gorgonzola Dolce is soft, sweet, with a subtle creamy texture, and piquant finish.

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