

MAURI

Gorgonzola Piccante DOP 150g

Origin: Lombardia, Italy

Classification: Artisan Cow's Milk Milk:

Blue Type:

150g wheel Form: 703027 Item Code:



Gorgonzola Piccante DOP is the most authentic of the gorgonzola cheese types made in Italy, and uses traditional techniques that can be traced back to the 8th century.

Traditionally made when the cows were returning from the summer mountain pastures, the Mauri family make cheese year round using a select mixture of curds from morning and evening milk. Ripened in their mountain caves, mature cheeses have a firm, slightly crumbly texture with a richly marbled blue-green mould throughout.

Creamy, earthy sweet flavours provide a perfect balance to the distinct spicy piccante blue mould.

