



Gorgonzola, A.O.P.

The Gorgonzola is appreciated when added to sauces or creams, because it enhances the taste.

For more details on this cheese, we invite you to consult the French form.



CHARACTERISTICS

| | |
|--------------------|-----------------------|
| Paste | Blue |
| Intensity | Mild |
| Milk Origin | Cow |
| Milk Treatment | Pasteurized |
| Country | Italy |
| Region | Piémont |
| Details | Novare |
| Producer | Formaggi Ciresa |
| Fat | 26% |
| Minimum Refinement | 50 day(s) |
| Family | Blue cheese |
| Manufacturing Mode | Industrial production |
| Particularities | N/A |
| Aspect | N/A |
| Taste | N/A |

PAIRING

White Wine



Fruity and sweet
Tariquet, Gewurztraminer

Red Wine



Aromatic and supple
Barolo, Brunello di Montalcino

Beer



Blonde Épicée
Blond

Other Pairing

Vino Santo, Recioto

SIMILAR PRODUCTS

» Torta mascarpone (en)