

Carozzi Gorgonzola Piccante DOP-Wedge

Gorgonzola Piccante has the robust aroma of a classic Gorgonzola with a firmer body. It is made of whole pasteurized cow's milk heated in large cauldrons with the addition of milk enzymes, rennet and penicillium spores, which are responsible for the signature veins throughout the paste. In order for these to develop, the cheese is carefully pierced with thick copper or stainless-steel needles after about 12 weeks of curing. Thusly, air is let into the cheese allowing the growth of mold, to which Gorgonzola owes its characteristic taste. This cheese has a tough, hard, and yellowish color rind. It is soft, creamy, white or pale straw-colored, and marbled with blue streaks. Aged a minimum of 80 days.



Product Details

Item	015569
Brand	Carozzi
Sold By	EA
Pack Qty	4
Pack Size	3 LB (RW)
Case GTIN/EAN/UPC	98005986410046
Unit UPC	N/A
Country of Origin	Italy
Shelf Life from Production	210 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	15.63 LB (RW)
Ingredients	Pasteurized milk, salt, rennet, penicillium roqueforti.