

## 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

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