



Italy



GORGO. PICCANTE DOP IGOR 1'5KG

A PDO cheese made from pasteurised cow's milk, it has a soft white paste with blue veins and a pink rind. Fermented for about 3 months. Creamy texture but with a spicy touch.

CODE	737
MILK	COW
WEIGHT/PC	1,5 kg
PCS/BOX	4
BRAND	IGOR
% FAT/IDM	56%
TEMPERATURE	05°
COUNTRY	ITALY



Product file downloaded from the www.iberconseil.es website

For more information, contact us.

