



Italy



Lombardia y Piamonte

# GORGONZOLA DOLCE

## 1.5KG

A cheese with PDO made from pasteurised cow's milk. With a soft white paste and blue veins, its rind is pink. Its fermentation period of just over 3 months gives it its famous creaminess. Soft consistency, sweet and appetising taste.



CODE	729
MILK	COW
WEIGHT/PC	1,5 kg
PCS/BOX	4
BRAND	IGOR
% FAT/IDM	48%
TEMPERATURE	05°
COUNTRY	ITALY

Product file downloaded from the [www.iberconseil.es](http://www.iberconseil.es) website

For more information, contact us.