



Italy



Lombardia y Piamonte

GORGONZOLA DOLCE

WEDGE 150G

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

CODE	3108
MILK	COW
WEIGHT/PC	0,15 kg
PCS/BOX	8
BRAND	IGOR
% FAT/IDM	48%
TEMPERATURE	05°
COUNTRY	ITALY



Product file downloaded from the www.iberconseil.es website

For more information, contact us.