



STELLA'S
P A N T R Y

Gorgonzola Piccante DOC

Pronunciation: gor-gohn-ZOH-lah pick-cant-teh

Origin: Lombardy, Italy

Milk Source: Pasteurised Cow

Rennet Type: Animal

Style: Blue

Size: 12kg

Approximate Age: 3-6 months



Gorgonzola is one of the oldest known Italian cheeses and takes its name from the Village of Gorgonzola. There are more than 80 producers of Gorgonzola, 70% of them mature their cheese in a large underground facility built at Novara after world war two by the Italian government. Gorgonzola Piccante is still made in the traditional method, using milk from two separate milking's. When young the cheese is firm and chalky, as it matures it becomes smooth and dense.

Tasting Notes: This is the stronger version of Gorgonzola – it has a bold flavour with a pungent, spicy bite developing early on thanks to the rich veins of blue-green mould. The finish is smooth and even with hints of cream and sweet milk from the lush green pasturelands of the Valsassina region in northern Lombardy – the original birth-place of this cheese.

Uses: Cheese platter, salads, risotto, pizza, pasta (great for melting!)

Wine Match: Sweet white dessert wines, full bodied Italian red, rose

Try with: Pasta (see our gorgonzola penne recipe), fig & walnut bread