



Gorgonzola is one of the world's oldest blue-veined cheeses. It come in two varieties Nero Piccante (sharp) and Oro 'Gold' (sweet).

- Made with uncooked whole cow's milk.
- It is speckled with a homogeneous distribution of blue coloured veins.
- Oro 'Gold' is aged for 50 days, has a sweet taste, creamier, more buttery in texture, contains a lot of moisture and is great for salad dressing.
- Piccante Nero is aged for over 3 months hence it is a far more robust version with a sharper and tasty flavour. It has a crumbly texture and is great over salad, pasta, risotto, gnocchi, alongside polenta and a pizza topping.



Gorgonzola D.O.P Oro 'Gold'
Extra Creamy
1.5kg x 4 - AURGOR1



Gorgonzola D.O.P Nero Piccante
"Sharp/Tasty"
1.5kg x 4 - AURGOR3

