

Gorgonzola cremoso wedge 200g







Italy

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	731
Weight/Pc	0.2
Pcs/box	8
Brand	IGOR
%FAT/IDM	48%



Product sheet downloaded from the website www.iberconseil.es

If you would like more information, please contact us.

