

## Gorgonzola dolce 1.5kg





Italy

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  |
|-----------|------|
| Weight/Pc | 1.5  |
| Pcs/box   | 4    |
| Brand     | IGOR |
| %FAT/IDM  | 48%  |



Gorgonzola dolce 4.5kg

Product sheet downloaded from the website www.iberconseil.es

If you would like more information, please contact us.

