

GORGONZOLA DOLCE DOP



CASTEL REGIO

Lombardy, Italy

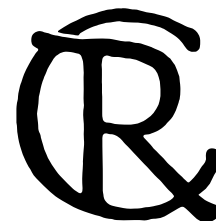
SENSORY PROFILE

This DOP certified cheese comes from the Village of Gorgonzola in Lombardy. Legend has it that this cheese was first made there in 879 A.D. and at that time the presence of penicillium mold was undoubtedly airborne. Today, the blue mold is injected and the cheese has a soft paste with blue-green marbling. Castelregio Gorgonzola Dolce is turned by hand during maturation and has two signs of authenticity: the mark of origin which bears the number of the cheese factory which produces it, and the label which is printed onto aluminum sheets in which the cheese is wrapped and which is supplied only to companies authorized by the "Association" for the promotion of Gorgonzola cheese.

Ingredients: Milk, salt, rennet, lactic ferments.
GMO free.

TRADITION

In 1914, Arrigoni Battista began making Taleggio and other cheese typical of this region, following old family recipes. Arrigoni Battista, as the company would be called, is still located in Pagazzano, in the heart of the Lombardy region in Northern Italy, and is recognized as a leading producer of traditional DOP cheeses. Milk is sourced from both their own cattle farm and from farms located within a maximum radius of 30 km from the dairy. They have strong and lasting relationships with these farms, many of which have existed for over twenty years.



**ROGERS
COLLECTION**

AGED 50+ days

RETAIL SIZE 1/8 wheel (3 lbs)

ITEM NO 07080

CASE 4 x 3 lbs

REVISED 11/8/2016