

GORGONZOLA CREMIFICATO

"SPOON GORG"

ARRIGONI

Lombardy, Italy



WCA Gold Medal Arrigoni Sweet Gorgonzola (2013)

RETAIL SIZE	6 kg/13lb
ITEM NO, for boat	07095
ITEM NO, for preorder by air	*07094
CASE	1x13lb (½ wheel) per case

* Preorder cheese--speak with our sales team about our preorder cheese program.

REVISED 8/14/18

SENSORY PROFILE

Cremificato "Spoon Gorg," a D.O.P. certified cheese, dates back to the 12th century and can only be produced in specific parts of Piedmont and Lombardy. The signature of this Gorgonzola Cremificato is a spoonable, creamy consistency. The philosophy at Arrigoni is to express the distinctive, creamy quality by accentuating it in this remarkable cheese. This cheese is matured for a minimum of 50 days.

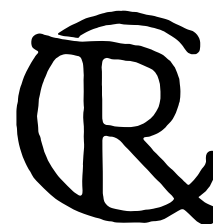
Ingredients: Cow milk, salt, rennet.

TRADITION

In 1920, Arrigoni Battista began making cheeses following old family recipes. Milk is sourced from both their own dairy cows and from farms located within a maximum radius of 30 km of the dairy.

RECOMMENDED USES

Often added to gnocchi, pasta and polenta dishes, or spread on top of toasted bread as an appetizer and on top of pizza, this Gorgonzola must be used within 5 days of removing the of aluminum foil lid. Peel away ¼ of the foil at a time for best results. Stir the paste in the opened ¼ so that each spoonful contains paste from the center of the cheese and closer to the rind. For the holidays or special occasions, scoop out gorgonzola, mix with a small amount of your favorite sparkling wine and serve as "Champagne Gorgonzola."



ROGERS
COLLECTION