



Gorgonzola Dolce



Farm/Company: Rogers Collection

Region: Lombardy

Country: Italy

Milk: Organic Cow

Rennet: Traditional

Rind: Natural

Texture: Soft

Aging: 2 - 3 months

Size: 3 pound wheel

What we in this country know simply as, “Gorgonzola,” is more formally called “Stracchino di Gorgonzola” in Italy. “Stracchio,” which comes from the Italian word for tired (stracca), illustrates the process of the “tired” cows being milked in the course of their long autumn and spring walks to and from seasonal pastures. The herds would stop for a rest in the Lombardy town of Gorgonzola, resulting in Gorgonzola being flush with milk twice a year, the excess was used to make cheese. Today, Italian law and tradition dictates that Gorgonzola can only be made in either Lombardy or Piedmonte.

Gorgonzola Dolce is moister, softer, and creamier than its older sister, Gorgonzola Piccante. Having been washed repeatedly with a brine during its three months of cave-aging, Gorgonzola Dolce develops an aromatic buttery yellow paste shot with greenish mold. This blue cow’s milk cheese is rich and spicy with fresh notes of grass in the swallow. This is a D.O.P. cheese.

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707.789.9433

Cowgirl Creamery
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866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

