



Ciresa
66635 - Gorgonzola Dop Piccante Wheel

Compared to the Gorgonzola Dolce, the Piccante version is obviously sharper, hence the 'piccante'. Still a very creamy cheese, Gorgonzola is know as the big Italian Blue cheese. Besides piccante, this sharper Grogonzola is also referred to as Mountain Gorgonzola or Gorgonzola Stagionato.



* Benefits

Gorgonzola PDO "Piccante" is a raw-paste cheese produced with unskimmed cows milk.

With stronger aromas and flavours, Gorgonzola PDO "Piccante" is more aged than Gorgonzola PDO "Dolce" and, as a result, is firmer, crumblier and more piquant. It is characterized by dark blue veins, called erborinatura. These veins are caused by the action of natural moulds, which develop during the ripening of the product (80 days).

Ciresa Gorgonzola PDO "Piccante" has a firm paste and a rough rind. It differs from Gorgonzola PDO "Dolce" for its stronger aroma and an intense, sharp and spicy flavor.

Ingredients

pasteurized cow's milk, salt, rennet, penicillin, enzymes

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 224
Serving size 1.00Z (1oz)

Amount per serving
Calories 100

	% Daily Value*
Total Fat 8g	12%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 24mg	8%
Sodium 170mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0.2mcg	4%
Calcium 132mg	15%
Iron 0mg	0%
Potassium 43mg	1%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Refrigerate after opening

Serving Suggestions

Cooking, Cheese Board, Baking

Prep & Cooking Suggestions

Enjoy as-is on a cheese board or use for cooking.

📄 Product Specifications

Brand			Manufacturer			
Ciresa			Columbia Cheese Inc.			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	411	66635	98001637004114		1/14 LB	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
15lb		14lb	Italy	No		
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10.1in	9.8in	7.5in	0.43ft3	9x11	60days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	170mg
Protein	6	Trans Fats	0g	Calcium	132mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	43mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	24mg		
Vitamin A(IU)•		Vitamin D	0.2mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

