

Maker *to* Monger



Gorgonzola Piccante

FORMAT 1/26lb, 2/13lb, 1/13lb (Mountain)

TYPE Blue Vein, Semi-Soft

MILK Pasteurized Cow

RENNET Traditional Calf Stomach

PRODUCER Formaggi Ciresa

REGION Lombardia, Italy

AGE 8-12 Weeks

PROFILE

Aged over 70 days, Piccante and Mountain Gorgonzola will have more aggressive flavors than younger cousin Dolce, with notes of cherries, chocolate and black peppercorn. Texture is spreadable yet dense, almost fudgy.



STORY

Gorgonzola Piccante, or spicy Gorgonzola, comes in two varieties from Ciresa: Formaggi, Piccante and Mountain. D.O.P. protected, Piccante a full 26 lbs and while the Mountain is only 13 lbs. Aged over 70 days, Piccante and Mountain Gorgonzola will have more aggressive flavors than younger cousin Dolce, with notes of cherries, chocolate and black peppercorn. Texture is spreadable yet dense, almost fudgy.

The production of Ciresa Gorgonzola is carried out in a peculiar place: the dairy is situated in a national nature preserve. This family of master cheese makers have worked in this dairy for more than 50 years (today is the third generation) and they have worked hand in glove with Ciresa the whole time. Milk is received once per day and divided into two batches of cheese production. They have twin 3000L vats in which they make between 200 – 250 wheels of cheese each day, with almost daily pick- ups from Ciresa. No salting is done at the dairy; this is left for the affinatores at Novara.

Founded in 1927, Ciresa is the key affinatore of Lombardy cheeses, their central range reflective of the cheeses of the historic land of Lombardy. They work closely with their producers to ensure the cheese is made to Ciresa's specifications. While most of Ciresa's affinage occurs at the main office in Introbio, Ciresa has a special location in Novara for the care and aging of Gorgonzola.

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INFO@MAKERTOMONGER.COM

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