

CHEESEMAKER

IGOR

ORIGIN

Cameri (Novara), Italy

MILK TYPE

Cow, Pasteurized

RIND

Sticky, washed rind

FIRMNESS

Soft

GORGONZOLA - DOLCE

ABOUT

For three generations the Leonardi family has operated their Gorgonzola production company in Italy with the spirit of traditional dairy production. In 1935, patriarch Natale Leonardi took his cheese to the most prestigious hotels on Lake Maggiore to serve IGOR Gorgonzola to the wealthy patrons where they would enjoy it while relaxing by the lake. Since then, the tradition of their gorgonzola has remained unchanged, however, production now takes place in a modern factory built in 1996.

TASTE NOTES

The IGORcreme Gorgonzola is made in the "dolce" or sweet style of this famous cheese. The rind is thin and sticky and the paste is a creamy-beige colour with greenish striations of mould running throughout. The cheese has a powerful, cheesy and earthy aroma. The texture is extraordinarily soft and creamy and the flavour is mild and earthy with a mix of sweet and spicy. Less assertive than aged gorgonzola, this cheese is perfect for Blue beginners! Try it alone or crumbled onto salads or celery.

PAIRINGS

Try this with full-bodied Italian reds (eg. Amarone, Barolo, Chianti Reserva or Tignanello) or dessert wines (eg. Marsala or Picolit).