

PANCETTA PEPATA GROSSETTI



CODE	78236
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	3,5 kg approx

Round pancetta that combines the taste of meat and pepper

DESCRIPTION	Pork meat from heavy pig of north Italy farms
APPEARANCE	Round in shape; the surface is covered with grounded pepper
TASTE	Sweet and round with a delicate aroma of pepper
MATURING	At least 45 days
PRODUCER	Salumificio Grossetti - Strà di Nibbiano (PC) - Emilia Romagna
OUR SELECTION	The story of Grossetti dates back to the nineteenth century when the great grandfather of the nowadays owner was a butcher. From the XIX century until today, the production has remained very close to the tradition, starting from the meat selection which follows strict regulations, for example choose only the havier pigs as a guarantee of high quality meat. The aim of Grossetti is to obtain sweet and fragrant products by salting and binding the meat by hand, and most of all curing the product slowly
CURIOSITY	Grossetti production has remained closely tied to tradition. Salting is done by hand, like tying, and aging is still very slow, because slowness remains an important added value. When the days are good, the machinery is turned off and the windows are opened wide, because it is the microclimate of the area, which creates unique natural molds, and the slow seasoning, make the cured meats unique.
SUGGESTIONS	Perfect with scrambled eggs or omelette; when sautéed it gives a toasty and spicy aroma