

COPPA PIACENTINA DOP



CODE	78240
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	1,5 kg approx

DOP coppa made with pig's neck and aged at least 6 months

DESCRIPTION	Coppa made from pigs coming from Lombardy and Emilia Romagna regions; the cut used is the neck
APPEARANCE	Cylindrical shape, slightly thinner at one end; the texture is not elastic and the slice is compact and homogeneous
TASTE	Sweet, round, delicately meaty, medium to full to the palate. The aftertaste is round, slightly meaty with hints of wet wood and earth
MATURING	At least 6 months
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 heavier 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 is member of the Piacenza's Consortium of DOP Cured Meats, the only one in Europe to have obtained the DOP status for three products: Coppa Piacentina, Pancetta Piacentina and Salame Piacentino
SUGGESTIONS	Very nice on a board with some crusty bread; delicious with burrata or to fill a focaccia bread. It goes nicely with full bodied white wines like Montecarlo and medium bodied reds like Morellino di Scansano