

# PANCETTA CAMPAGNOLA



<b>CODE</b>	78248
<b>COUNTRY OF ORIGIN</b>	Italy, Emilia Romagna
<b>WEIGHT</b>	12 kg approx

Big size round pancetta, very sweet and fondant in the mouth

<b>DESCRIPTION</b>	A big pancetta made by Grossetti with the meat of heavy italian pigs
<b>APPEARANCE</b>	Round bacon of large size; the slice has an intense pink heart of lean meat, surrounded by a large strip of white fat
<b>TASTE</b>	Absolutely sweet, with a distinctive butter flavour and a slight aroma of spices
<b>MATURING</b>	At least 90 days
<b>PRODUCER</b>	Salumificio Grossetti - Strà di Nibbiano (PC) - Emilia Romagna
<b>OUR SELECTION</b>	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 cureing the product slowly
<b>CURIOSITY</b>	The fat do not absorb the salt, so it contributes to the sweetness of the penacetta and helps it remais soft during the long curing process. To limite the intake of fat, Antonio Grossetti suggests to reduce the amount of slices you eat rather than compromise the contribution of teh fat in terms of balanced taste
<b>SUGGESTIONS</b>	Delicious with a slightly heated slice of bread or with the typical "gnocco fritto" (fried bread) or "tigella" (small focaccia) of the Emilia Romagna tradition