

PANCETTA COPPATA SENZA COTENNA



CODE	78254
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	5 kg

Pancetta without rind and fat, with a lean coppa in the middle

DESCRIPTION	Skinless pancetta, without fat, with a lean coppa in the center and with pork from Emilia Romagna and Lombardy
APPEARANCE	When cut, it's middle is a strong meaty colour, with the fat surrounding it a lighter pink colour
TASTE	Sweet and sapid at the same time, with a nice aroma of meat
MATURING	At least 60 days
PRODUCER	Salumificio Grossetti - Strà di Nibbiano (PC) - Emilia Romagna
OUR SELECTION	Salumificio Grossetti is a family company whose history started in the XVII century in Pianello, a small peasant village on the hills in Valtidone valley, between Pavia and Piacenza. Grossetti family used to run a delicatessen shop and to produce in winter the typical charcuterie from pigs bred by local farmers. This tradition, handed down from generation to generation is preserved even today by Antonio and his family, with a passion and an enthusiasm that conquered us