

PANCETTA NEI LEGNI



CODE	78255
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	5 kg approx

Pancetta matured within two wooden boards, made by Grossetti

DESCRIPTION	Pancetta producerd with heavy pigs meat coming from north italian farms
APPEARANCE	The slice is oval in shape because during the aging the bacon is crushed between two boards of wood
TASTE	The taste is sweet, full to the palate and buttery, characteristic that make this pancetta perfect for cooking
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 cureing 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	Excellent on its own very thin sliced or with some bread. Very nice also cooked; try it pan-fried with beans and radicchio