

## COPPA DI TESTA



|                   |                |
|-------------------|----------------|
| CODE              | 78260          |
| COUNTRY OF ORIGIN | Italy, Tuscany |
| WEIGHT            | 5 kg approx    |

A great salami coming from Tuscany

|             |   |
|-------------|---|
| DESCRIPTION | The meat used in the production of this salami is coming from the head and the neck of the pig  |
| APPEARANCE  | The color varies from red to pink and white depending on the pieces that have been used   |
| TASTE       | The taste is sweet, fresh, round, full to the palate and delicately meaty. The aftertaste is round and sweet  |
| MATURING    | Not expected  |
| PRODUCER    | Macelleria Marini - Ferruccia Agliana (PT) - Tuscany  |
| CURIOSITY   | It is produced using the head, the tongue, the remaining bones after the butchering and the rind; all of this is put into a cauldron and cooked in low temperature for about 24 hours; once the cooking is completed, the meat is removed from the head and the bones and seasoned with salt, pepper, rosemary, garlic, then cased in jute clothes, hand-tied and cooled for about 24 hours |
| SUGGESTIONS | Delicious simply sliced. Try it in cubes for an unusual salad   |