

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