

FIOCCHETTO CROCEDELIZIA



CODE	78403
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	2,5 kg approx

Fiocchetto, called the 'younger brother' of Culatello

DESCRIPTION	Fiocchetto is obtained from a minor cut of the back leg of the pig, the one that remain once Culatello has been pull out
APPEARANCE	It has a characteristic shape of a pear, tied up with string to form a net; the slice is cherry red with a part of white fat
TASTE	Sweet and lean, with few fat but very melt-in-the-mouth
MATURING	It is matured at least 12 months
PRODUCER	Crocedelizia - Soragna (PR) - Emilia Romagna
OUR SELECTION	It is produced only with salt, pepper and natural aromas without any additives and preservatives
CURIOSITY	When we visited Ernestino, he told us some of the differences among the small producers like him and the industrial producers. One of these particularly impressed us: Ernestino need to buy the whole mezzena and use all the meat, as in the past, with no waste, whereas big producers buy just the cuts they need e.g. for Culatello. A choice that goes also in the direction of sustainability. One more reason, for us, to support the handcraft job of small artisans like Ernestino
SUGGESTIONS	Nice to be tasted just with some butter and nothing else. Once opened, to presevent it from drying out, it should be wrapped in a wet cloth before being stored in a cool, dry place