

SOPRESSA DEI CASTELLI



CODE	80107
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	3 kg approx

A typical sopressa of the Venetian tradition without gluten

DESCRIPTION	Meat from pigs reared and slaughtered in Italy
APPEARANCE	The slice appears shiny and compact, the grain is medium and the pinkish red color with clear ivory-colored holes
TASTE	Sweet and delicate, with a typical meat aroma, balanced and not too spicy
MATURING	At least 80 days
PRODUCER	Salumificio dei Castelli - Montecchio Maggiore (VI) - Veneto
OUR SELECTION	Salumificio dei Castelli products do not contain milk derivatives, gluten and glutamate sources
CURIOSITY	In the Salumificio dei Castelli, producer since 1998, great importance is given to processing: after a careful selection of the meat, only fresh and from national pigs, manual cutting takes place, followed by the drying and maturing phase in rooms where temperature and humidity are constantly controlled with modern technologies. This sopressa is included in the food handbook of the Italian Celiac Association
SUGGESTIONS	Excellent on a cutting board, but also with polenta or pickled vegetables