

SALAME FRIULANO PUNTA DI COLTELLO



CODE	80151
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	800 g to 1 kg

Very tipical salame of Friuli Venezia Giulia

DESCRIPTION Typical salame produced in Friuli Venezia Giulia with local pork rib

APPEARANCE The big grain of the meat influences the taste and the thickness

TASTE Sweet, lightly perfumed of wine and garlic

MATURING At least 2 months

PRODUCER Salumificio Lovison - Spilimbergo del Friuli (PN) - Friuli Venezia Giulia

OUR SELECTION Salumificio Lovison is located in Spilimbergo del Friuli (PN) and has been producing cold cuts

of pork since 1903, according to an ancient family tradition. Pietro Lovison, nick-named 'Pierutti', with his son Stefano, works exclusively fresh meat of pure pig, coming from selected breed in the same area as San Daniele ham. Meats are worked immediately after

slaughter, in artesanal way, according to a method proved by four generations

CURIOSITYThe meat is roughly minced and flavoured with salt and pepper

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)
This document has only an informative purpose and does not represent the technical sheet of the product