

SALAME FRIULANO PUNTA DI COLTELLO



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

Very typical 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 artisanal way, according to a method proved by four generations
CURIOSITY	The meat is roughly minced and flavoured with salt and pepper