VALSANA

Date of creation: 02/09/2022

SOPRESSA TREVIGIANA

CODE	80160
COUNTRY OF ORIGIN **	Italy, Veneto
WEIGHT	1,6 kg approx

**** ATTENTION: the origin of the raw material may be different**

Typical sopressa from Treviso are, produced in the Prosecco hills

DESCRIPTION	Sopressa produced in Treviso area with meat of Italian pigs
APPEARANCE	It shows a nice meaty colour and an homogenous texture, with well-distributed fat and lean parts, very soft also closed to the gut
TASTE	Sweet, with very low acidity and notes of wine and spices
MATURING	It is dried for 8 days in warm rooms, then matured in wine cellars as in the past, thanks to the particolar climate conditions of the hills in Valdobbiadene area
PRODUCER	Salumificio De Stefani - Valdobbiadene (TV) - Veneto
OUR SELECTION	It is an artisal product, produced by Cesare e Giacomo De Stefani with selected meat of Italian pigs, wrapped in natural gut and matured in wine cellars, as the tradition requires
SUGGESTIONS	Perfect with pickles for a starter, delicious with mushrooms and hot polenta for an autumn dish; very nice also cooked in a frying-pan with a few drops of vinegar

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