

SOPRESSA FRIULANA BY LOVISON



CODE	80161
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	1,5 kg approx

Friulano sopressa produced only with friulano pork

DESCRIPTION	Italian pork meat
APPEARANCE	The shape is the typical sopressa one but smaller in diameter than that of the veneto one, the slice has a good equilibrium between the medium grain lean meat and the white fat.
TASTE	Sweet and delicate with aromas of wine and pepper
MATURING	At least 50 days
PRODUCER	Salumificio Lovison - Spilimbergo del Friuli (PN) - Friuli Venezia Giulia
OUR SELECTION	What we liked about Stefano and his father Agostino, when we met them was their seriousness and their passion for their work. The choice of processing the meat from pigs bred at 20 km from the factory 'hot' charmed us because it took us back to the tradition of the farmers who in the past processed the meat straight after the slaughtering.
CURIOSITY	Mr.Lovison choses pigs of a certain weight and with a good percentage of fat for his salamis, because he wants them to remain soft even when they are aged.
SUGGESTIONS	Very nice in antipasto dishes especially with some pickled vegetables. Excellent in sandwiches with some green lettuce and drops of olive oil