

OSSOCOLLO COPPA STAGIONATA



CODE	80315
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	2 kg approx

A typical cured neck of pork produced on the hills of Valdobbiadene

DESCRIPTION	Italian pork meat
APPEARANCE	When cut, the slice has a strong pink colour with veins of white fat
TASTE	Sapid with aromas of spices used in the treating, for example cinnamon
MATURING	At least 60 days
PRODUCER	Salumificio De Stefani - Valdobbiadene (TV) - Veneto
OUR SELECTION	This product is different because spices and wine are used in the curing process and the casing that gives to the cured meat the typical characteristics and aromas
CURIOSITY	In the province of Treviso the cured neck is called Ossocol and it is prepared with a treatment that makes it immediately recognizable.
SUGGESTIONS	A sweet piece of charcuterie with distinctive taste. Excellent on its own with some crusty bread or on the top of a bruschetta with some drops of olive oil. Goes nicely with full bodied white wines coming from the area of Veneto like Prosecco and Manzon