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BRESAOLA LA GRANDE FASSONA RAZZA PIEMONTESE

CODE	82022
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	3 kg approx

Bresaola produced only with Italian meat from Piedmontese cattle

DESCRIPTION	Bresaola produced with the rump of Piedmontese cattle whose meat is certified by the Coalvi Consortium
APPEARANCE	The slice is bright red, the diameter is a little higher than the classic bresaola due to the size of the rump being rather large animals
TASTE	Sweet, the flavor of the meat stands out, the spiciness is light and moderate
MATURING	At least 35 days
PRODUCER	Coalvi - Carrù (CN) - Piedmont
OUR SELECTION	We chose this bresaola for its very pleasant taste and because it is controlled by CO.AL.VI, the consortium that guarantees the origin of the raw material: rump obtained exclusively from Piedmontese cattle born, raised and slaughtered in Italy
SUGGESTIONS	To be tasted alone with a drizzle of oil to appreciate all the delicacy and flavor of the meat, excellent in classic combinations with cheese spreadable, perfect for a gourmet sandwich perhaps combined with a peach, shallot and almond chutney

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