

CARNE SALATA COATI



CODE	82090
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	2 kg approx

A beef carpaccio produced in Veneto region

DESCRIPTION	Beef carpaccio seasoned with a mix of salt and mountain herbs
APPEARANCE	The slice is compact and rose-coloured
TASTE	Dolce and slightly salty at the same time
MATURING	Not expected
PRODUCER	Salumificio Coati - Marano di Valpolicella (VR)
OUR SELECTION	The history of the Coati cured meat factory begins in the late 1800s when Adolfo and Teresa worked in their food shop in Marano di Valpolicella, in the province of Verona, in direct contact with their customers. More than a hundred years have passed and today, now in the fourth generation, this passion that lasts over time also involves Beatrice, Federica and Giampaolo, together with their parents, not only in the management of the company but also in the most important stages of production.
SUGGESTIONS	Nice in rolls and in sandwiches