

## MARINATED RUMP BY BERNARDINI



**CODE** 82093

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**COUNTRY OF ORIGIN** Italy, Tuscany

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**WEIGHT** 2 kg approx

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Fresh loin of Black Angus from Texas marinated in a unique blend

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**RAW MATERIAL**

Beef of Fresh loin of Black Angus from Texas marinated in a unique blend of spices, herbs and aromas and then cured for 21 days

**APPEARANCE**

Its color is dark pink/red with a light marbling

**TASTE**

The taste is fresh, delicate, round, succulent, pleasant and medium to the palate. The aftertaste is round, slightly meaty with hints of wine and notes of herbs, aromatic pepper and spices

**MATURING**

At least 30 days

**PRODUCER**

Bernardini Gastone - Cenaia Crespina (PI) - Tuscany

**OUR SELECTION**

The Black Angus has a particularly soft meat that lends itself to this type of production

**CURIOSITY**

The meat of Black Angus has an acidity particular when enter in contact with the air tends to oxidize easily, also because it is used a low antioxidant content. Does not contain phosphates, gluten and lactose

**SUGGESTIONS**

It is eaten as a classic carpaccio, with a little 'pepper, a little olive oil and accompanied by fresh vegetables. Delicious lightly seared in a hot pan, accompanied by seasonal vegetables. You may want to try it sauteed with radicchio