

FESA MARINATA DI BLACK ANGUS



CODE	82093
COUNTRY OF ORIGIN **	Italy, Tuscany
WEIGHT	2 kg approx

**** ATTENTION: the origin of the raw material may be different**

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

DESCRIPTION	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