

SALAMINO AL CERVO "RISERVA ROEN"



CODE	82337
COUNTRY OF ORIGIN **	Italy, Trentino Alto Adige
WEIGHT	250 g approx

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

Small salame made with venison meat cured for at least 60 days

DESCRIPTION	Venison and pork
APPEARANCE	It is dark in color, typical of game meat
TASTE	Intense, with the characteristic aroma of salvaggina
MATURING	At least 60 days
OUR SELECTION	Viene prodotto anche in un'altra versione, con gran interi di pepe verde che lo ricoprono all'esterno dandogli colore, profumi e aromi
CURIOSITY	Producing charcuterie with game is a tradition typical of the valleys of Trentino and Fratelli Corrà follow the old family recipes to produce this salame with venison and pork
SUGGESTIONS	It should be tasted in thick slices alone or in mixed cutting boards