

SALAMINO AL CAPRIOLO "RISERVA ROEN"



CODE	82338
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	250 g approx

Small salame made with roe deer meat cured for at least 60 days

DESCRIPTION	Roe deer 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
PRODUCER	Fratelli Corra' - Smarano (TN) - Trentino Alto Adige
OUR SELECTION	It is also produced in another version that is with inter pink peppercorns that cover it on the outside giving it color, perfumes and aromas
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 roe deer and pork
SUGGESTIONS	It should be tasted in thick slices alone or in mixed cutting boards