

WURSTEL FRANKFURTER VALDIVÙ WITHOUT SKIN



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| CODE | 82346 |
| COUNTRY OF ORIGIN | Italy, Trentino Alto Adige |
| WEIGHT | 250 g approx |

The most classic wüistel without skin, produced with no preservatives

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| DESCRIPTION | Pork meat from animals born, raised and slaughtered in Trentino |
| APPEARANCE | Classic wüistel without skin |
| TASTE | Slightly sapid, delicately smoked |
| MATURING | Not expected |
| PRODUCER | Fratelli Corra' - Smarano (TN) - Trentino Alto Adige |
| OUR SELECTION | Sausage made from local pork, sea salt and natural spices, stuffed into natural casings and smoked with beech and juniper wood |
| CURIOSITY | Like the entire Valdivù line by Fratelli Corrà, it is produced with selected raw materials with no preservatives, polyphosphates, lactose, milk proteins, additives |
| SUGGESTIONS | Taste it after a few minutes boiling, or on the grill |

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This document has only an informative purpose and does not represent the technical sheet of the product