

## COPPA AL GINEPRO



CODE	82515
COUNTRY OF ORIGIN	Italy, Aosta Valley
WEIGHT	1,3 kg approx

A unique Coppa produced in a traditional way, perfumed with Juniper and aged

DESCRIPTION	A unique piece of Charcuterie coming from Aosta region. This is a Coppa produced in a traditional way. It is perfumed with Juniper for 45 days and then aged for at least 5 months
APPEARANCE	Intense red in color, with obvious veins of fat, it has a compact and firm consistency. Slightly flattened at the ends, requires a careful trimming and a careful removal of fat
TASTE	Sweet, round and perfumed with the Juniper aromas. The aftertaste is round, slightly meaty with hints of wet wood and notes from long aromas of juniper and berries
MATURING	At least 5 months
PRODUCER	Salumificio Bertolin - Arnad (AO) - Valle d'Aosta
OUR SELECTION	It is produced in a truly artisanal way, in the beautiful Maison Bertolin cured meat factory, in Arnad in the Aosta Valley, respecting ancient traditions handed down from generation to generation since 1957, when grandfather Guido ran the village butcher
SUGGESTIONS	Perfect in assorted platters of cold meats and as an appetizer as well. Excellent in sandwiches with the addition of some fresh Asiago cheese. Marvelous with red medium bodied red wines like Toreldego Rotaliano and white wines like Gravina