

MOCETTA DI EQUINO



CODE	82521
COUNTRY OF ORIGIN	Italy, Aosta Valley
WEIGHT	1,8 kg approx

Horse bresaola obtained from donkey hinds.

DESCRIPTION	This salami is produced only with the hind's of the donkey because it is more compact, and less fat.
APPEARANCE	A nice dark red colour without fat when cut.
TASTE	Very aromatic, it is sweet tasting with a strong aroma of rosemary, sage, garlic and laurel.
MATURING	At least 1 months
PRODUCER	Salumificio Bertolin - Arnad (AO) - Valle d'Aosta
OUR SELECTION	It is produced by hand in the beautiful butcher shop Maison Bertolin, in Arnad in the Valle d'Aosta, according to ancient recipes, passed down from generation to generation since 1957 when grandfather Guido managed the town's butcher shop.
CURIOSITY	The origins of the Motzetta are very ancient, they go back to the times when it was necessary to naturally conserve food for the winter period when the food resources were scarce.
SUGGESTIONS	Sliced thinly and served as a starter or a main dish. It is delicious with a drop of walnut oil.