

FILETTO LARDELLATO



CODE	82566
COUNTRY OF ORIGIN	Italy, Apulia
WEIGHT	2,3 kg approx

Produced in the village of Cisternino in the Itria Valley by the Santoro salami

DESCRIPTION	Pork loin obtained from pigs of Italian origin and origin; It is a pork fillet that leaves the rind of the rind to give softness to the meat during maturing
APPEARANCE	It has a compact slice of intense pink color, contrasted with the ivory ivory white
TASTE	Sweet, slightly salty, with intense notes of toasted and hazelnuts
PRODUCER	Salumificio Santoro - Cisternino (BR) - Puglia
OUR SELECTION	Salumificio Santoro is a small company that produces limited quantities of cold cuts in the Itria valley, an area that has always been voted for the ideal climate tradition, to the production of high quality salami. The production is concentrated in the winter: only in winter the climate of this area allows the meat to work traditionally, as the locals have always done. The seasoning continues for the rest of the year in natural stone
CURIOSITY	The fillet, salted and pepato, is marinated in boiled wine, similar to that of Capocollo by Martina Franca, finally dried and slightly smoked, before the seasoning