

PETTO D'OCA AFFUMICATO IN ROTOLO



CODE	84100
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	600 g approx

Similar to a small speck, made with two goose breasts sewn together

DESCRIPTION

Produced from Tolosa geese, fed exclusively with grass and corn, bred extensively and vaccinated against infectious illnesses during their first few days of life

APPEARANCE

The external part has a thick layer of fat called goose skin, that during the ageing transforms into a tasty fat that gives the product its delicate taste: thicker the layer of fat, sweeter the taste.

TASTE

Sweet and slightly smoky

MATURING

Not expected

SUGGESTIONS

Amazing when sliced thinly and serve on the plate with some black pepper. Can be served also on a crostini bread like appetizer. Goes nicely with some full bodied white wines coming from the alto Adige area like Sauvignon Blanc