

BLACK ANGUS AFFUMICATO



CODE 84421

COUNTRY OF ORIGIN Italy, Tuscany

WEIGHT 2 kg approx

Slightly smoked Black Angus beef

DESCRIPTION	Black Angus beef, smoked with beechwood
APPEARANCE	The slice has a good presence of fat veins, typical of Black Angus beef
TASTE	Sweet with pleasant hints of smoke
PRODUCER	Bernardini Gastone - Cenaia Crespina (PI) - Tuscany
OUR SELECTION	We selected this beef because of its sweetness and the perfect balance of aromas that is possible to discover during the tasting
CURIOSITY	Black Angus is a breed of cattle commonly used in beef production. With scottish origins, nowadays the Black Angus is raised all over the world and its beef is famous for its softness
SUGGESTIONS	We suggest to taste it in thin slices with some drops of extra virgin olive oil, or in a delicious roll with fresh cheeses

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