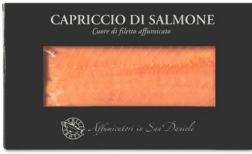


CAPRICCIO DI SALMONE



CODE	94049
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	350 g approx

Delicately smoked Salmon of sashimi quality, in box

DESCRIPTION	Central part of the fillet obtained from Norwegian salmon sashimi quality, lightly smoked
APPEARANCE	Shaped like an ingot with a bright orange-red color, the meat is compact
TASTE	Sweet, with a good balance of flavour and delicate notes of smoke
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	We work for years with Mauro Pighin of Friultrota and we know that he selects only high quality raw materials that result in products with a unique taste
SUGGESTIONS	Easy to cut, preserves all the freshness and delicacy of the whole fillet