

## SMOKED HERRING - ARINGA AFFUMICATA SCIOCCA



CODE	94130	
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia	
WEIGHT	150 g approx	

Herring slightly salted and smoked by Friultrota

**DESCRIPTION** Herring from North East Atlantic, cold smoked and filleted with precision

**APPEARANCE** The fillets are skin-free and ready to use

**TASTE** The taste is round, long, smooth, fresh and delicately smoky

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 translate into products with a unique taste

**SUGGESTIONS** Ready to use. Good in slices topped with a drizzle of extra virgin olive oil and fresh parsley,

accompanied by raw onion or leek

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This document has only an informative purpose and does not represent the technical sheet of the product