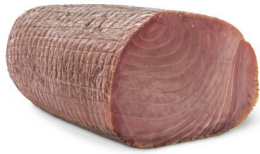


SMOKED TUNA



| | |
|-----------------------------|----------------|
| CODE | 94148 |
| COUNTRY OF ORIGIN ** | Italy, Tuscany |
| WEIGHT | 1,5 kg approx |

**** ATTENTION: the origin of the raw material may be different**

Yellow Tuna (Thunnus Albacares) fillet smoked in a traditional way

DESCRIPTION

Yellow tuna (Thunnus albacares), also known as tuna monaco. It is a sea fish of the family Scombridae, which is located along the Portuguese coast. This tuna is a pelagic species (lives in the open sea) but may occasionally be found inshore

APPEARANCE

The shape is long and round, ideal to slice it in a slicer. The color is red

TASTE

The taste is succulent, dolce, fresh and delicately smoky. The aftertaste is round with notes of wood

PRODUCER

Bernardini Gastone - Cenaia Crespina (PI) - Tuscany

OUR SELECTION

Like marinated tuna, smoked tuna also stands out for its softness and not excessive flavor

SUGGESTIONS

Ideal sliced and combined with fresh vegetables or semi-dried tomatoes in olive oil, a morsel of mozzarella or with a delicate fresh goat cheese