

SALAME IN BUDELLO NATURALE LOVISON - IN NATURAL GUT



CODE	80147
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	600 g approx

Salame from Friuli Venezia Giulia produced with italian pigs

DESCRIPTION	Italian pig's meat
APPEARANCE	It presents a medium grain and a soft texture, with a fair balance between lean and fat; the curved shape and the irregular surface are linked to the natural gut used
TASTE	Mild and delicate to the palate, with a pleasant perfume of cellars
MATURING	At least 30 days
PRODUCER	Salumificio Lovison - Spilimbergo del Friuli (PN) - Friuli Venezia Giulia
OUR SELECTION	With this product we offer a salame for the more demanding palates because it mix the experience by Lovison with the use of the traditional natural gut
CURIOSITY	Thanks to the different evolution during the maturation, the salame in natural gut has a more intense scent compared with the salami sacked in different guts
SUGGESTIONS	Perfect with rustic bread, delicious combined with polenta