

SALAME CON AGLIO CASA CASON - WITH GARLIC



CODE	82611
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	1 kg approx per piece

Salame in natural gut, without preservatives, enriched with garlic

DESCRIPTION	Parma and San Daniele pig's meat, bred by Casa Cason in controlled stalls with selected diets
APPEARANCE	The texture shows a good balance between pink lean and white fat part, the grain has an average size
TASTE	The scent of garlic characterizes this salame, which is still sweet and delicate, very balanced
MATURING	At least 60 days
PRODUCER	Casa Cason - San Pietro in Gù (PD) - Veneto
OUR SELECTION	Since many time we were looking for tasty cured meats but without preservatives. For over a year we worked together with Paolo and finally today we are able to offer to our clients these high quality cured meats, without additives
SUGGESTIONS	Perfect on a charcuterie board, try it also cooked in a pan with balsamic vinegar