

SOPRESSA CASA CASON



CODE	82613
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	1,5 kg approx per piece

Venetian sopressa in natural case, without preservatives

DESCRIPTION Parma and San Daniele pig's meat, bred by Casa Cason in controlled stalls with selected

diets

APPEARANCEThe meat is compact, soft and tender even after maturation; it has a good balance between

fat and lean parts

TASTE Sweet and delicate, little sapid with slightly use of spices that exalt all the flavor of the meat

MATURING At least 5 months

PRODUCER Casa Cason - San Pietro in Gù (PD) - Veneto

OUR SELECTION Since many time we were looking for tasty cuerd 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

CURIOSITY It is produced only with pig's meat, pepper and salt without additives and preservatives

SUGGESTIONS Perfect on charcuterie board, alone or with grilled polenta; try it cooked with few drops of

vinegar

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