

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
APPEARANCE	The 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 cuerded 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