

# CULATELLO DI ZIBELLO DOP PELATO



<b>CODE</b>	78401
<b>COUNTRY OF ORIGIN</b>	Italy, Emilia Romagna
<b>WEIGHT</b>	4 kg approx

A typical Emilian PDO cured meat with ancient origins, already cleaned

<b>DESCRIPTION</b>	A typical Emilian cured meat, produced exclusively during the winter months, made from the inner part of the hind leg of selected pigs
<b>APPEARANCE</b>	It has the characteristic pear shape and comes without a casing; when sliced, it has a uniform red color, with white fat interspersed among the different muscle bundles
<b>TASTE</b>	Sweet and delicate, with hints of hazelnut and cellar aromas
<b>PRODUCER</b>	Crocedelizia - Soragna (PR) - Emilia Romagna
<b>OUR SELECTION</b>	An artisanal Culatello, already peeled and perfectly cleaned, designed for those who are less experienced with the cleaning process of this precious cured meat
<b>SUGGESTIONS</b>	Ideal when thinly sliced and enjoyed on its own, but it can also be savored as an appetizer on a slice of rustic bread with a dollop of butter, or paired with a fresh cheese like squacquerone