

SALMONE SELVAGGIO SOCKEYE IN CASE



CODE	94063
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	100 g

Cold smoked wild Sockeye salmon, ready to use

DESCRIPTION	Wild Sockeye salmon from the Northeast of Pacific Ocean
APPEARANCE	The meat is red-orange, firm and compact
TASTE	Delicate, not at all cloying, with light smoky notes
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	Wild Sockeye salmon from Friultrota is caught in a net below the coast and in a few hours is brought to the ground for the first processing
CURIOSITY	Alaska's Wild Salmon, traditionally destined for the Japanese market to prepare raw dishes (sashimi), is appreciated by the best Chefs for its exceptional organoleptic qualities completely different from other species of salmon
SUGGESTIONS	To better appreciate the product, it is recommended to open the package at least 20 minutes before consumption