

PANCETTA ARROTOLATA GRIGIO CASENTINO A METÀ



CODE	78353
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	2,8 kg approx

A rolled spicy pancetta, made with cut from the belly of Grigio del Casentino

DESCRIPTION	Pork from the Grigio del Casentino breed obtained from the crossing of Large White and Cinta Senese
APPEARANCE	The section presents a good ratio between lean and fat; important traces of crushed chili
TASTE	It is a continuous game between the fatty and delicious part of the meat and the gentle spiciness of chili
MATURING	At least 90 days
PRODUCER	Selve di Vallolmo - Poppi (AR) - Tuscany
CURIOSITY	It is processed in natural way, preservative free
SUGGESTIONS	It could be a great ingredient for pizza, try it with Radicchio