

## SPICY PANCETTA FROM GRIGIO CASENTINO - HALF



|                   |                |
|-------------------|----------------|
| CODE              | 78353          |
| COUNTRY OF ORIGIN | Italy, Tuscany |
| WEIGHT            | 1,8 kg approx  |

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

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| 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  |