

TRITA SCELTISSIMA FOR TARTARE



CODE	84750
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COUNTRY OF ORIGIN	Italy, Piedmont
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WEIGHT	120 g
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Diced meat for tartare, obtained from Fassone Piemontese

DESCRIPTION

Diced meat obtained mainly from rear cuts of Piemontese breed cattle

APPEARANCE

It comes in cubes, with a not too intense colour and almost without marbling

TASTE

The meat is compact but very soft; the fiber is well developed and of high quality; the taste is mild, delicate and without hints of blood

MATURING

Not expected

PRODUCER

Coalvi - Carrù (CN) - Piedmont

OUR SELECTION

The 'Coalvi' Consortium brings together about 1300 small farms that follow a strict discipline to provide an excellent quality of meat and a better conformation of the muscle bands of the Piemontese breed cattle. Coalvi drafted specific guidelines to protect and regulate the entire supply chain. It guarantees that the fattening of the cattle takes place slowly and that it is based on diet rich in cereals and fodder

CURIOSITY

The meat is diced in the classic way, using a cutter, and it is free from preservatives

SUGGESTIONS

Perfect when seasoned with just a pinch of salt and some extra virgin olive oil. We suggest you to oxygenate the meat for 5-6 minutes before serving, so that it regains its original colour and can express all the sweetness