Date of creation: 12/10/2024

CUBOTTO PER TAGLIATA DI COSCIA

CODE	84751
COUNTRY OF ORIGIN	Italy, Piedmont
WEIGHT	200 g approx

Single portion for 'tagliata'

DESCRIPTION	Single portion for 'tagliata' obtained from thigh cuts (rump and bottom sirloin) of Fassone Piemontese
APPEARANCE	The meat is compact but extremely tender, the muscle fibers are well developed
TASTE	Full to the palate, very lean
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 Piedmontese breed cattle. Coalvi drafted specific guidelines to protect and regulate the entire supply chain. It guarantees that the fatteing of the cattle takes place slowly and that it is based on diet rich in cereals and fodder
CURIOSITY	Fassone Piemontese offers meats not too rich in marbling and very tender: this feature allows the animal to be fully enhanced by being able to exploit all the cuts, both the rear ones for the grill and the front ones for boiled meats and roasts. A concept of sustainability of slaughter to which we give great importance
SUGGESTIONS	Ideal for the grill

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