

## CUBOTTO PER TAGLIATA DI COSCIA



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