

COSTATA DI FASSONE PIEMONTESE



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| CODE | 84759 |
| COUNTRY OF ORIGIN | Italy, Piedmont |
| WEIGHT | 0,7 kg approx |

'Costata' steak of Fassone Piemontese, of about 700 g of weight

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| DESCRIPTION | Steak with bone, obtained from Fassone Piemontese cattles, perfect for the grill |
| APPEARANCE | Steak with bone, with a light marbling and an extremely soft texture on the palate |
| TASTE | Tasty, full and juicy, very elegant |
| 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 | One of the most famous cut for the grill |