

ASADO DI FASSONE PIEMONTESE



CODE	84761
COUNTRY OF ORIGIN	Italy, Piedmont
WEIGHT	About 2.4 kg (about 400 g per piece)

Asado of Fassone Piemontese

DESCRIPTION	Fron cut from Fassone Piemontese cattle bred following the guidelines of the consortium Coalvi
APPEARANCE	The meat is compact, with a beautiful muscle fiber and a good marbling
TASTE	Full and juicy, the marbling gives a pleasant aromatic notes when it melts during the grilling
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	To cook on the grill