

ENTRECOTE DI FASSONE PIEMONTESE



CODE	84766
------	-------

COUNTRY OF ORIGIN	Italy, Piedmont
-------------------	-----------------

WEIGHT	6 kg approx
--------	-------------

Ribeye obtained from Fassone Piemontese

DESCRIPTION

Entrecote, also called Ribeye, is the front part of the sirloin obtained from Fassone Piemontese cattle bred following the guidelines of the consortium Coalvi

APPEARANCE

A cut with a big size, ideal to obtain steaks; the meat is firm but tender with a beautiful development of the muscle fibers

TASTE

Tasty and full, free of ferrous residues, very lean

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

The perfect cut for grilling steaks