

MEZZA LUNA DI SPALLA GRIGIO CASENTINO



CODE	78356
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	2 kg approx

Cured shoulder from Grigio del Casentino pig breed

DESCRIPTION	Cured shoulder from Grigio del Casentino pig bred in Tuscany in the semi wild
APPEARANCE	The shoulder has a half moon shape; when cut, the slice has a ruby red colour with an important marbling
TASTE	The taste is full, similar to a spanish Paleta but with more Tuscan character thanks to the traditional seasoning. The hints are of nuts and cave
MATURING	At least 120 days
PRODUCER	Selve di Vallolmo - Poppi (AR) - Tuscany
CURIOSITY	Shoulders are less "stressed" anatomic parts of the pig which makes them slightly more fat than hams but also more tasteful and complex. The historical challenge is the dimensions, but the "moon" shape grants this charcuterie a better handling for the slicing, making it more similar to a Speck. The important thing is to remember to start to slice on the convex side in order have a perfect balance between fat and lean
SUGGESTIONS	Suprising in a chatcuterie board, alone with a nice glass of red wine or naturally melted on a warm slice of sourdough bread