

FESA DI MANZO STAGIONATA AFFINATA AL VINO TAI ROSSO DOC COLLI BERICI



CODE	80114
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COUNTRY OF ORIGIN **	Italy, Veneto
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WEIGHT	2 kg approx
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**** ATTENTION: the origin of the raw material may be different**

Rump of beef seasoned with Colli Berici Tai Rosso DOC wine

DESCRIPTION	Dry-salted beef rump, seasoned and then sprinkled with Tai Rosso Colli Berici DOC red wine
APPEARANCE	The slice is deep brick red, almost purplish, soft and compact
TASTE	Succulent and soluble on the palate, the wine gives freshness and a bit of acidity
MATURING	At least 30 days
PRODUCER	Salumificio dei Castelli - Montecchio Maggiore (VI) - Veneto
OUR SELECTION	In the Salumificio dei Castelli, a producer since 1998, great importance is given to processing: after a careful selection of the meats, only fresh, manual sectioning takes place, followed by the drying and seasoning phase in rooms where temperature and humidity come constantly checked with modern technologies
CURIOSITY	The meat is dry-salted for at least 25 days, stuffed and matured for about 40 days. The characterising element of wine is added during packaging: the rump is sprayed with Tai Rosso Colli Berici DOC wine before being vacuum-packed. This product does not contain milk derivatives, gluten and glutamate
SUGGESTIONS	Try it with mushrooms, or on a white pizza with Radicchio Rosso di Treviso and Parmigiano Reggiano DOP