

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	Salumificio dei Castelli products do not contain milk derivatives, gluten and glutamate sources
CURIOSITY	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