

PANCETTA ROTOLO DEI CASTELLI



CODE	80104
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	1,5 kg approx

Seasoned rolled pancetta produced by Salumificio Dei Castelli

DESCRIPTION	Rolled pancetta from Italian pigs stuffed into natural casing and aged for 4 months
APPEARANCE	The slice has a pink color with an important white fat, greasy and soft
TASTE	Well balanced and extremely melting on the palate
MATURING	At least 120 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