

## COPPA STAGIONATA DEI CASTELLI



<b>CODE</b>	80116
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>WEIGHT</b>	2 kg approx

Seasoned Coppa produced according to Venetian tradition

<b>DESCRIPTION</b>	Seasoned Coppa produced with meat from Italian pigs with at least 3 months of seasoning
<b>APPEARANCE</b>	The slice has an intense ruby red colour, compact and with evident white marbling inside
<b>TASTE</b>	Sweet, well balanced and with a delicate spiciness
<b>MATURING</b>	At least 90 days
<b>PRODUCER</b>	Salumificio dei Castelli - Montecchio Maggiore (VI) - Veneto
<b>OUR SELECTION</b>	Salumificio dei Castelli products do not contain milk derivatives, gluten and glutamate sources
<b>CURIOSITY</b>	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