

SOPRESSA R/AFFINATA DEI CASTELLI



CODE	80199
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	4,5 kg approx

Typical Venetian sopressa of large dimensions

DESCRIPTION	Medium grain sopressa produced from Italian pork meat and fat from the Parma and San Daniele Circuit, embossed in glued straight casing
APPEARANCE	Important size, the slice has a diameter of at least 12 cm and has a well distributed fat fraction that makes it melting
TASTE	Delicate and balanced on the palate, with a good balance of aromas, such as pepper, and interesting notes of cellar and mature meat
MATURING	At least 150 days
PRODUCER	Salumificio dei Castelli - Montebelluna (VI) - Veneto
OUR SELECTION	In the Salumificio dei Castelli, producer since 1998, much importance is given to the processing: after a careful choice of meat, only fresh and domestic pigs. manual sectioning takes place, followed by drying and seasoning in rooms where temperature and humidity are constantly controlled with modern technologies
CURIOSITY	The name R/Affinata was born from the need to tell with a single term the two main characteristics of this sopressa: the seasoning, longer than a drop of medium size, and the delicacy that characterizes the taste
SUGGESTIONS	Perfect for a platter of Venetian cold cuts or to accompany sweet and sour vegetables