

## CULATTA EMILIA



CODE	79175
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	4,5 kg approx

Cured culatta without bone, already cleaned and ready to be sliced

DESCRIPTION	Culatta produced with the finest part of the thigh, the same used for Culatello, processed only with sea salt and slowly matured
APPEARANCE	It has a typical pear shape with rind that has been thoroughly cleaned. The slice is soft but compact, with an intense pink colour and white veins
TASTE	Sweet and balanced in terms of flavour; notes of cellar and toasted fruit stand out, with a good persistent aftertaste
MATURING	at least 12 months
OUR SELECTION	A raw charcuterie representative of the Emilian tradition, in a ready-to-serve version that allows you to work with a very little waste
CURIOSITY	Culatta Emilia is a collective trademark that identifies the production of culatta typical of the provinces of Piacenza, Parma and Reggio Emilia. The collective trademark is protected by a consortium and production is subject to strict regulations that also require the thigh to be fire-branded as a symbol of traceability throughout the production chain
SUGGESTIONS	Easy to slice and designed for machine cutting