

FIOCCHETTO CROCEDELIZIA



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| CODE | 78403 |
| COUNTRY OF ORIGIN | Italy, Emilia Romagna |
| WEIGHT | 2,5 kg approx |

Fiocchetto, called the 'younger brother' of Culatello

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| DESCRIPTION | Fiocchetto is obtained from a minor cut of the back leg of the pig, the one that remain once Culatello has been pull out |
| APPEARANCE | It has a characteristic shape of a pear, tied up with string to form a net; the slice is cherry red with a part of white fat |
| TASTE | Sweet and lean, with few fat but very melt-in-the-mouth |
| MATURING | It is matured at least 12 months |
| PRODUCER | Crocedelizia - Soragna (PR) - Emilia Romagna |
| OUR SELECTION | It is produced only with salt, pepper and natural aromas without any additives and preservatives |
| CURIOSITY | When we visited Ernestino, he told us some of the differences among the small producers like him and the industrial producers. One of these particularly impressed us: Ernestino need to buy the whole mezzena and use all the meat, as in the past, with no waste, whereas big producers buy just the cuts they need e.g. for Culatello. A choice that goes also in the direction of sustainability. One more reason, for us, to support the handcraft job of small artisans like Ernestino |
| SUGGESTIONS | Nice to be tasted just with some butter and nothing else. Once opened, to presevent it from drying out, it should be wrapped in a wet cloth before being stored in a cool, dry place |