

FIorentina con filetto di Bovino Adulto Scottona



CODE	84704
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	1,2 kg approx

The classic Fiorentina

DESCRIPTION	The classic Fiorentina obtained from the final part of the loin 3 ribs of Limousine breed heifer, with the "T" bone and the fillet
APPEARANCE	Steak with fine and succulent bone ; fine grain and elegant fiber
TASTE	It is a refined meat that stands out for its succulent taste. In particular, we choose the female cows that have not yet calved and less than 16 months old, because the meat is better
PRODUCER	Le Capanne - Mozzecane (VR) - Veneto
OUR SELECTION	It is the feeding of the cows that determines the quality of the meat, its consistency and its marbling; for this reason the control of the food is one of the pillars on which the farm Le Capanne is founded, where maize, soya and wheat are self-produced on farmland
CURIOSITY	The Le Capanne farm produces by itself corn, soy and wheat needed to feed the cows
SUGGESTIONS	Find its maximum expression cooked on the grill