

# PANCETTA ROTOLO DEI CASTELLI



<b>CODE</b>	80104
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>WEIGHT</b>	1,5 kg approx

Seasoned rolled pancetta produced by Salumificio Dei Castelli

<b>DESCRIPTION</b>	Rolled pancetta from Italian pigs stuffed into natural casing and aged for 4 months
<b>APPEARANCE</b>	The slice has a pink color with an important white fat, greasy and soft
<b>TASTE</b>	Well balanced and extremely melting on the palate
<b>MATURING</b>	At least 120 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