

COPPA STAGIONATA DEI CASTELLI



CODE	80116
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	2 kg approx

Seasoned Coppa produced according to Venetian tradition

DESCRIPTION	Seasoned Coppa produced with meat from Italian pigs with at least 3 months of seasoning
APPEARANCE	The slice has an intense ruby red colour, compact and with evident white marbling inside
TASTE	Sweet, well balanced and with a delicate spiciness
MATURING	At least 90 days
PRODUCER	Salumificio dei Castelli - Montecchio Maggiore (VI) - Veneto
OUR SELECTION	Salumificio dei Castelli products do not contain milk derivatives, gluten and glutamate sources
CURIOSITY	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