

# SPALLA COTTA AFFUMICATA GIANNARELLI



<b>CODE</b>	82454
<b>COUNTRY OF ORIGIN</b>	Italy, Tuscany
<b>WEIGHT</b>	9 kg approx

Lightly smoked cooked shoulder prepared according to Tuscan tradition

<b>DESCRIPTION</b>	Shoulder of heavy pigs from the PDO ham circuit of Parma and San Daniele, crafted in an artisanal manner and seasoned with spices and salt
<b>APPEARANCE</b>	The slice has a beautiful vibrant pink color, is firm yet tender, and never dry
<b>TASTE</b>	Sweet and clean, with a subtle smoky note; the fat is not cloying and gives the shoulder meat a pleasant melt-in-the-mouth texture
<b>PRODUCER</b>	Giannarelli - Colonnata (MS) - Tuscany
<b>OUR SELECTION</b>	In all Giannarelli products, from the classic lard to the more innovative cooked shoulder, the artisanal craftsmanship and expertise in spice blending are evident: never too much and never ordinary, the spices are key to the renowned success of this iconic Colonnata-based company
<b>SUGGESTIONS</b>	It can be sliced by hand like porchetta or on a slicer for a classic presentation; exceptional when paired with horseradish cream or porcini mushroom cream on warm bread