

SALSICCIA PASSITA CON "CINTA SENESE DOP"



CODE	79132
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	200 g approx

The 'Passita' is a typical Tuscan thin pork salami

DESCRIPTION	Typical Tuscan sausage produced according to the ancient recipe with the best lean meats from pigs born, raised, and slaughtered in Italy; gluten- free, free from milk and derivatives, with added iodized salt
APPEARANCE	The meat is tender, made with a curing process that gives it a texture between that of fresh sausage and salami
TASTE	It has a sweet and delicate flavor, ideal for preparing many summer and winter recipes
PRODUCER	Azienda Agricola Savigni - Pavana Pistolese (PT) - Tuscany
CURIOSITY	The short aging process makes the Passita tender with an unmatched melt-in-your-mouth quality, offering a unique tasting experience
SUGGESTIONS	Thanks to its sweet and delicate flavor, this salami is perfect for enhancing various culinary preparations, from appetizers to gourmet dishes: try it raw or cooked, in cubes, julienne, or sliced