Levoni

CULATTA



Ref: LV-160

Weight: 4/5 kg

Maturation: minimum 12 months

Culatta

Culatta is obtained from the best part of pork legs, the most valuable portion, which is deboned, without shank and smaller muscles, leaving only the shell-shaped his bone. The raw material used come exclusively from pigs bred in Italy.

This typically shaped product is matured for at least 12 months. It has a tender texture and a mild and aromatic taste.

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