

*Cacciali Graziano*

## STROLGHINO DI CULATELLO



Ref: CACC-02

Weight: about 200g Vacuum-Pack

Maturation: about 3 Months

The Cacciali Graziano Strolghino di Culatello di Zibello is artisanally prepared by the lean trimmings of the Culatello him self that the master butcher obtain during the first processing of fresh meat following old local traditions. It have a cylindrical shape and the weight about 200g is ready to consume after about 3 months of slow natural ageing in underground cellars, it is a low-fat product whit a kind of sweet taste and in this freshness his lean meat expresses all his delicacy.