*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 undeground cellars, it is a low-fat product whit a kind of sweet taste and in this freshness his lean meat expresses all his delicacy.

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong