



DOLCEFILETTO DELLA VAL PARMOSSA

From exclusively Italian pork loins comes dolcefiletto. Carefully selected fresh loins are degreased and salted in a tumbler.

Subsequently, they are filled into casings and placed in a drying room.

The Final step involves maturing them in a suitable place where they remain for a period of approximately 90 days.

Delicate, soft to cut, but pleasantly dry and tasty to the palate, dolcefiletto is the pork response to bresaola and, as such, is ideal to prepare various excellent cold dishes.

The average weight of a whole dolcefiletto is about 2.6 kg. Portioned (halved) around 1.5 kg.

