



MATURED GOLA (THROAT)

The throat is produced using exclusively Italian pork. After an accurate selection and trim of the cut, the meat piece of various thicknesses is characterised by alternating layers of lean and fatty meat. Cured with the addition of sea salt and a little pepper, without additives and preservatives, after some months of maturation, the meat is covered with a thin layer of smear and pepper, which are necessary to convey a pleasant and delicate flavour during the remaining months of maturation.

