

## Salumi Chicago Heritage Coppa

Slowly cured in the same style as Piacenza, Italy. Minimally processed by hand using only a few simple ingredients. This allows for a soft, buttery texture and delicate flavor of the Heritage breed pork to shine through.

## **Product Details**

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Salumi Chicago
EA
1
2 LB (RW)
10860001204787
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USA
12 months
Refrigerated
No
2 LB (RW)
Pork collar, Trapani Sicilian sea salt, red wine, Tellicherry black pepper, sodium nitrite and nitrate.



