



Filetti di Ventresca in Olio d'Oliva Ri Callipo

Type	Fish products
Origin	Italy, Calabria
Producer	Callipo Pizzo
Contents	1720 gr
Article no	84019919

Comments

Hand-pressed tuna belly meat, in the finest extra virgin olive oil. At Ventresca di Tonno, only the rare and precious thynnus (red tuna) is processed freshly caught. This tuna only rises to the surface in spring. It is fished in the Bay of Santa Eufemia on the Calabrian coast, respecting traditional quality and respect for consumer needs. Only the belly meat is processed here, which has a soft and fat-streaked structure. This variety is the finest product and matures in olive oil for several months before it is sold