VENTRICINA DEL VASTESE LONG

CODE	78371
COUNTRY OF ORIGIN	Italy, Abruzzo
WEIGHT	1,7 kg approx

Typical charcuterie of Abruzzo, Slow Food Presidium

DESCRIPTION	Cured meat produced with prime cuts of pork (leg, loin and shoulder) cut with a knife, seasoned with dried sweet red peppers of the 'Corno di Capra' or 'Rosso di Altino' varieties and stuffed into a pig's bladder
APPAERANCE	The paste is deep red in colour and looks like a spicy sausage, but its flavour is actually quite mild
TASTE	Mild, with a very delicate spicy note; on the palate it has a pleasant chewable consistency, with an aroma intense pepper and cellar
MATURING	At least 120 days
PRODUCER	Fattorie del Tratturo - Scerni (CH) - Abruzzo
OUR SELECTION	Ventricina del Vastese is produced in the traditional way by a very small number of producers, who have formed an association that regulates production: curing in the cooler zones of the Middle and Upper Vasto areas, rearing of heavy pigs in the area, GMO-free feed and a ban on the use of chemical preservatives
CURIOSITY	Fattorie del Tratturo's ventricina is handmade and aged in a cellar inside an ancient tower for at least 4 months
SUGGESTIONS	Try to cut it thickly with a knife; in the territory of origin it is used as an ingredient in the filling of ravioli (Ventricina, ricotta and cheese) or to season cavatelli, with a tomato, Ventricina and basil sauce; excellent on pizza, added at the end of cooking in thin slices

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