# PEZZENTE DELLA MONTAGNA MATERANA

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| **CODE** | 82575 |
| **COUNTRY OF ORIGIN** | Italy, Basilicata |
| **WEIGHT** | 270 g approx |

A typical cured meat of Basilicata region, produced from inferior cuts of pork

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| **DESCRIPTION** | It's produced only with the less noble parts of pork meat, coarse-grained cut according to the tradition and flavoured with salt, ground sweet pepper, fresh garlic and wild fennel seeds in a quantity measured wisely |
| **APPAERANCE** | The slice shows medium grain and an intense red colour, due to hot pepper |
| **TASTE** | The smell is characterised by a fragrance of spices, that can be easily distinguished. In the mouth, the salami is soft, round, and well balanced |
| **MATURING** | almeno tre settimane, At least 3 weeks |
| **PRODUCER** | Sapori Mediterranei - Cirigliano (MT) - Basilicata |
| **OUR SELECTION** | It is produced from November to March |
| **CURIOSITY** | Sapori Mediterranei is a producer of a very typical salami from the south of Italy, called Pezzente della Montagna Materana, a Slow Food Presidium producted in Cirigliano (MT), in Basilicata region. «When in 1999 I learnt from my mother Giovannina the art of producing salami - told us Giovanni Ciliberti - my expectation was to continue to bring to your tables the flavours and tastes of the past. Nowadays, the authenticity of our salami is for us a gastronomical pride, not a commercial slogan». Meat exclusively comes from pigs bred in wild and fed with natural foods. The particular and unique taste is given by the use of natural flavourings, established by the tradition, and by the total absence of additives |
| **SUGGESTIONS** | Delicious just served with pagnotta bread; in the production area it is used also to prepare 'sugo rosso' with tomatoes to dress pasta or it is cooked with vegetables like chicory or chards |

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