

SALAME STROLGHINO



CODE	78247
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	400 g approx

A excellent salami made with the trimmings from the Culatello & cured 20 days

DESCRIPTION	A salami made with meat from pigs born and raised in Emilia and Lombardy
APPEARANCE	It is a small, thin and long salami, with a soft and compact texture, winey red in colour, with white pieces of fat
TASTE	Sweet, delicate to the palate, slightly meaty, aromatic, pleasant and round. The aftertaste is round, delicate, perfume with hints of herbs and wine
MATURING	At least 30 days
PRODUCER	Salumificio Grossetti - Strà di Nibbiano (PC) - Emilia Romagna
OUR SELECTION	Antonio and his family produce salami with great seriousness and enthusiasm; Tasting their products you will feel the great respect they have for the raw material without ever hiding it behind an excessive use of spices and aromas
CURIOSITY	This salami is distinguished by its softness, in fact it is prepared using the culatello trimming meat, the noblest part of the thigh. It is produced by Salumificio Grossetti, a family history that dates back to about half of the nineteenth century to Pianello, a hill country with typically rural culture and economy in the heart of Valtidone. Since then, the salami shop has been producing in the winter salami typical of the area using the pigs bred by the peasants of the place
SUGGESTIONS	One of the best Italian salami. Excellent on its own, sliced with the knife in thick slices. Please remove the gut before slicing