

# SALAME SENZA AGLIO MEGGIO



<b>CODE</b>	80121
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>WEIGHT</b>	500 g approx

Salame without garlic produced in Valsugana, in Trentino Alto Adige

<b>DESCRIPTION</b>	Salame produced by Meggio with meat of Italian pigs, without garlic
<b>APPEARANCE</b>	The slice is intense red in colour, with medium grain and a fairly homogeneous texture
<b>TASTE</b>	Sweet and soluble, the flavour of the meat stands out, the spiciness is well balanced
<b>MATURING</b>	At least 70 days
<b>PRODUCER</b>	Meggio Roberto - Grigno (TN) - Trentino Alto Adige
<b>OUR SELECTION</b>	To obtain a higher quality of meat, Salumificio Meggio carefully selects the raw material and the most suitable slaughterhouse according to the type of production. Spices are bought in small packages to maintain their aroma. The Salumificio does not use any kind of dye, starter or flour
<b>CURIOSITY</b>	Roberto Meggio began his commercial adventure in 1962, opening a small shop in Grigno in Valsugana (Trento-Trentino Alto Adige). Today the family business is managed by the sons of Roberto, Ezio and Nicoletta. The sausage factory is located on the edge of a forest, in place in the countryside