

## SOPRESSA MEGGIO



<b>CODE</b>	80122
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>WEIGHT</b>	1,5 kg approx

Sopressa produced in Valsugana by Meggio family

<b>DESCRIPTION</b>	Sopressa produced in Valsugana by Meggio family with meat from Italian pigs
<b>APPEARANCE</b>	The slice is red in color, ingredients are coarsely cut and homogeneous
<b>TASTE</b>	Sweet and balanced; the flavour of the meat is never covered by spices
<b>MATURING</b>	At least 90 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