

VENTRICINA CALABRESE PICCANTE



CODE	82548
COUNTRY OF ORIGIN	Italy, Calabria
WEIGHT	1,8 kg approx

A typical hot salami produced in Calabria

DESCRIPTION	Pork meat blended with red pepper and local red chilies; aged at least 40 days
APPEARANCE	Typical salame shape with intense and bright red colour
TASTE	The taste is spicy, strong to the palate, meaty and round; the aftertaste is round, hot with notes of garlic
SUGGESTIONS	Very nice by its own with some white crusty bread or in a sandwich with some fresh mozzarella or with Canestrato; great on the top of a pizza. Excellent to season a pasta, blended with some tomato sauce