

## **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

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