

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

TASTEThe 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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