



SALSICCIA DI CALABRIA DOP - SPICY SAUSAGE FROM CALABRIA

CODE	82551
COUNTRY OF ORIGIN	Italy, Calabria
WEIGHT	450 g approx

A sausage produced in Calabria

DESCRIPTION	The meat from the shoulder is blended with the lard of the local heavy pigs
APPEARANCE	The shape of the sausage is oval and flat. The color of the meat is ruby while the color of the fat is white
TASTE	Sweet, aromatic with fennel, round to the palate, slightly meaty, long and pleasant. The aftertaste is long, round, slightly meaty with strong hints of fennel and notes of aromatic black pepper
MATURING	At least 30 days
SUGGESTIONS	Excellent as it is with some white crusty bread or on the top of the pizza. Great in an antipasto platter with some traditional canestrato cheeses

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