

# ACCIUGHE CANTABRICHE IN SUNFLOWER OIL



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|--------------------------|-------------------------------|
| <b>CODE</b>              | 93688                         |
| <b>COUNTRY OF ORIGIN</b> | Spain                         |
| <b>WEIGHT</b>            | 290 g netto, 150g sgocciolato |

Cantabrian anchovies in sunflower oil

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| <b>DESCRIPTION</b>   | Cantabrian anchovies in sunflower oil   |
| <b>APPEARANCE</b>    | Fillets are boneless and intact, without cuts or breaks, brown to reddish in colour because they mature in a more salted brine for a shorter period compared to 00 anchovies  |
| <b>TASTE</b>         | Fillet are compact to the palate, pleasantly dolce and sapid, never salty with a rich bouquet of aromas   |
| <b>PRODUCER</b>      | Yurrita e Hijos - Mutriku - Spain   |
| <b>OUR SELECTION</b> | In the Cantabrian Sea, anchovies have the possibility to eat a lot in a water more oxygenated and colder than those of the Mediterranean; this leads them to develop a layer of fat such as to make the meat juicy and firm. The fat is one of the qualities of these anchovies, for this reason, the best catch is between April and June, in the months just after winter   |
| <b>CURIOSITY</b>     | Until the late 19th century, in Cantabria, anchovies were not considered valuable fish and were mostly used as bait or thrown back into the sea. Everything changes with the arrival of the first canning companies from Italy, where the tradition of anchovies' conservation is ancient. The first cannery in Cantabria, "La Dolores", was founded in 1908 in Santoña by Giovanni Vella Scatagliota, a "hunter" of anchovies from Trapani, Sicily |