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SALAME MEGGIO

CODE	80120
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	500 g approx

Salami with garlic produced in Valsugana, in Trentino Alto Adige

DESCRIPTION	Salami with garlic produced by Ezio Meggio with meat from Italian pigs
APPEARANCE	The slice is red in color, the grain is mediumn and the texture is homogeneous
TASTE	Sweet and succulent; the garlic is recognisable at the nose but well balanced with the taste of the meat
MATURING	At least 70 days
PRODUCER	Meggio Roberto - Grigno (TN) - Trentino Alto Adige
OUR SELECTION	To obtain a higher quality of meat, Salumificio Meggio carefully selects the raw material and the most suitable slaughterhouse according to the type of production. Spices are bought in small packages to maintain their aroma. The Salumificio does not use any kind of dye, starter or flour
CURIOSITY	Roberto Meggio began his commercial adventure in 1962, opening a small shop in Grigno in Valsugana (Trento-Trentino Alto Adige). Today the family business is managed by the sons of Roberto, Ezio and Nicoletta. The sausage factory is located on the edge of a forest, in place in the countryside

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