

CAPOCOLLO DI MARTINA FRANCA



CODE	82560
COUNTRY OF ORIGIN	Italy, Apulia
WEIGHT	2 kg approx

A typical cold cut of Apulia region, pleasantly smoked

DESCRIPTION	Top loin obtained mainly from pigs born, breed and slaughtered in Italy, processed with cooked wine and stuffed into natural gut; gently smoked and aged about 4 months
APPEARANCE	The slice shows a vinous red colour with a few ivory-white coloured fat veins
TASTE	Mild with intense notes of toasted nuts, cooked wine, pepper and cellar; the smoking is well balanced by the sweetness of the meat
MATURING	At least 4 months
PRODUCER	Salumificio Santoro - Cisternino (BR) - Puglia
OUR SELECTION	Giuseppe Santoro and Piero Caramia, together with their daughters and sons, are committed to rediscover authentic techniques to safeguard typical products of Apulia
CURIOSITY	Capocollo of Martina Franca is produced in the heart of Apulia, in the towns Martina Franca, Cisternino and Locorondo, that surround Valle d'Itria. It is a typical ancient sausage of this region, well known already in the XVIII century not only in Apulia but also in all the Kingdom of Naples. Capocollo of Martina Franca is a typical product of the territory where it is produced; bound to the natural resources and the landscape, from which it draws scents and aromas that only the essence of this region can give
SUGGESTIONS	One of the most authentic pieces of charcuterie made in Puglia; excellent on a board with some other salamis from the area, beautiful in sandwiches with Pecorino or Canestrato. Nice the pairing with Primitivo red wine. Try it combined with ricotta to stuff fried zucchini flowers: irresistible!