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SALAME FELINO IGP

CODE	78291
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	1 kg approx

High quality salami of Parma tradition, produced with very selected raw material

DESCRIPTION	Salame prodeced with fresh meat of pigs born, reared and slaughtered in Italy, in a gentle gut
APPEARANCE	Compact, with lean meat parts of ruby red color alternating with fat white parts; the composition is typically lean, as it is required for Felino
TASTE	Sweet and delicate, thanks to a moderate use of salt of spices; it presents a complex taste due to the long maturation
MATURING	At least 45 days
PRODUCER	Fereoli Gino e figlio - Pilastro di Langhirano (PR) - Emilia Romagna
OUR SELECTION	We choose Salame Felino by Fereoli because of two main characteristics: raw materials are carefully selected and the product matures for at least 45 days
CURIOSITY	The name comes from the small village of Felino in the province of Parma where this fine salami was produced for the first time
SUGGESTIONS	To taste cut in thin slices in a slightly perpendicular way, alone or with homemade bread

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