

# ACCIUGHE CANTABRICHE IN OLIO D'OLIVA



CODE	93689
COUNTRY OF ORIGIN	Spain
WEIGHT	50 g

Cantabrian anchovies in olive oil, in 50 g tin

DESCRIPTION	Anchovy fillets fished in the Cantabrian Sea
APPEARANCE	Whole filets are well cleaned, without cuts or hand-picked breaks
TASTE	The meat has a good texture and the taste has a pleasant aromatic richness; the savouriness is never excessive
PRODUCER	Yurrita e Hijos - Mutriku - Spain
OUR SELECTION	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
CURIOSITY	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
SUGGESTIONS	The small format, almost a single-portion, is ideal for direct table service, original but at the same time refined