

# ACCIUGHE CANTABRICHE IN OLIO D'OLIVA



<b>CODE</b>	93689
<b>COUNTRY OF ORIGIN</b>	Spain
<b>WEIGHT</b>	50 g

Cantabrian anchovies in olive oil and in size 50 g

<b>DESCRIPTION</b>	Anchovy fillets fished directly in the Cantabrian Sea
<b>APPEARANCE</b>	Whole filets are well cleaned, without cuts or hand-picked breaks
<b>TASTE</b>	The meats have a good consistency and the palate has a pleasant aromatic compatability, with never excessive flavor
<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
<b>SUGGESTIONS</b>	The small size, almost a single ticket, is ideal for direct, at the same time refined table service