

# SOPRESSA AL VINO BREGANZE TORCOLATO DOC



CODE	80106
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	3 kg

The only one Sopressa cured with Breganze Torcolato Wine DOC

DESCRIPTION	The only one Sopressa produced with raw fresh meat of Italian pigs, cured with Breganze Torcolato Wine DOC
APPEARANCE	The sausage looks compact and the casing is aromatic; the meat is coarsely ground
TASTE	The taste is sweet and delicate, with a light bouquet of wine
MATURING	At least 80 days
PRODUCER	Salumificio dei Castelli - Montecchio Maggiore (VI) - Veneto
OUR SELECTION	Salumificio dei Castelli products do not contain any milk based products, gluten and glutamate; Sopressa al Torcolato is also included in the AIC, Italian Celiac Association, 2009 edition
CURIOSITY	Salumificio dei Castelli is located in Montecchio Maggiore at the foot of the hill where there are the castles of Romeo and Juliet. A place where the traditions of peasant food culture are still deeply felt. Great importance is given to the choice of raw materials: only fresh meat of Italian pigs is selected and used. Meat is then processed according to the same recipes, dated centuries ago, used by very old local producers to produce this type of cured meat.
SUGGESTIONS	A sweet particular salami that is amazing on its own with some polenta next. Enjoyed also fried on the griddle for some seconds and sear it with some very old balsamic or Sopraffino vinegar. Exceptional with some Verduzzo white wine