

COLATURA DI ALICI



CODE 94002

COUNTRY OF ORIGIN ** Italy, Campania

WEIGHT 250 ml

**** ATTENTION: the origin of the raw material may be different**

Traditional anchovy sauce produced in Cetara, in 250 ml bottle

DESCRIPTION	Colatura obtained from anchovies fished in the Gulf of Salerno between Capri and Punta Licosa, put in salt and left to age for about 18 months
APPEARANCE	Liquid with a dark and bright colour, with amber shades
TASTE	Sapid, balanced, with hints of umami; on the palate it gives a sense of warmth that enrich the taste experience
PRODUCER	Acquapazza Gourmet - Cetara (SA) - Campania
OUR SELECTION	Acquapazza Gourmet is a small artisan company born in the center of Cetara by three partners united by the passion for the tradition linked to seafood and in particular for the processing of one of the symbolic products of the country: the Colatura di Alici
CURIOSITY	The Colatura di alici is a traditional Campania product, produced in the small seaside village of Cetara, on the Amalfi Coast. The origins of this gastronomic product date back to the Romans, who produced a sauce very similar to today's colatura, called 'garum'
SUGGESTIONS	The Colatura di Alici is typically used for "Spaghetti con Alici". Try it, in place of salt, on confit tomatoes, to flavour a butter or to enrich a 'marinade' of fish or meat
