

SALAME TREVIGIANO



CODE	80141
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	700-800 g circa

A typical soft paste trevisan salame

DESCRIPTION	Lean selected meat from Italian pigs: rindless bacon, throat, shoulder, under shoulder, hind and tummy.
APPEARANCE	Soft medium grain salami
TASTE	Sweet and fragrant
PRODUCER	Salumificio De Stefani - Valdobbiadene (TV) - Veneto
OUR SELECTION	A typical trevisan salame, exclusively produced with selected meats, processed in an artisan way and casted in natural gut. Guaranteed by Cesare and Giacomo De Stefani
SUGGESTIONS	Very nice in antipasto dishes especially with some pickled vegetables. Excellent in sandwiches with some green lettuce and drops of olive oil. Excellent also with some white crusty bread and a glass of Sparkling Prosecco