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VENTRICINA DEL VASTESE LONG

CODE	78371
COUNTRY OF ORIGIN	Italy, Abruzzo
WEIGHT	1,2 kg approx

Typical charcuterie of Abruzzo, Slow Food Presidium

DESCRIPTION	Charcuterie traditionally stuffed into the pig's bladder, produced with the noblest cuts (thigh, loin and shoulder) of pigs reared in central Italy, Strictly cut with a knife 'into chunks' and seasoned with dried sweet red pepper powder of the "Corno di Capra" variety, typical of the Vastese area or with the Red Pepper of Altino, Slow Food Presidium
APPEARANCE	The paste has an intense red colour, which leads one to think of a very spicy charcuterie, while in reality the Ventricina is rather sweet
TASTE	Sweet, with a very delicate spicy note; on the palate it has a pleasant chewable consistency, reminiscent of raw ham, with an aroma intense pepper and cellar
MATURING	At least 120 days
PRODUCER	Fattorie del Tratturo - Scerni (CH) - Abruzzo
CURIOSITY	La ventricina di Fattorie del Tratturo è prodotta artigianalmente e stagionata in una cantina all'interno di una torre antica per almeno 120 giorni
SUGGESTIONS	Try to cut it thickly with a knife; in the territory of origin it is used as an ingredient in the filling of ravioli (Ventricina, ricotta and cheese) or to season cavatelli, with a tomato, Ventricina and basil sauce; excellent on pizza, added at the end of cooking in thin slices

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