

## SALAME NOSTRANO CON AGLIO



CODE	80132
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	700 g approx

Traditional salami, a staple of Venetian charcuterie

Pork meat and fat, all enhanced by a skilled dosage of salt and spices **DESCRIPTION** 

The exterior is covered by a light layer of light grey mold, the shape is cylindrical and regular, **APPEARANCE** 

> the length varies from about 20 to 30 cm while the diameter is about 5 cm. The salami is compact but at the same time soft to the touch. Once cut, the slice appears glossy and compact, the grain is medium, and the color appears pinkish-red with clear ivory-colored

specks

Rich and full-bodied, it has an intense flavor imparted by natural spices **TASTE** 

20 days minimum **MATURING** 

Salumificio dei Castelli - Montecchio Maggiore (VI) - Veneto **PRODUCER** 

The Fantin family founded this charcuterie in 1998 and since then has dedicated themselves **OUR SELECTION** 

> with total passion and meticulous care to the production of traditional local cured meats, with recipes handed down from peasant tradition. The meats are strictly Italian and of high quality: to be clear, they are only meats from the "Parma and San Daniele" supply chain

**CURIOSITY** Salami is a type of cured, raw, and aged sausage made from a mixture of minced meat and

> fat. The name derives from the 'salting' process necessary for its preservation. The term 'nostrano' refers to a sausage found throughout the Italian territory, made from a fine blend of minced pork meat, including fillets and loins, along with the fatty part. This is all enhanced by a skilled dosage of salt and spices. The recipe for this salami varies from region to region

The local salami with garlic is ideal for an aperitif or a snack, served on a cutting board with **SUGGESTIONS** 

aged cheeses, chutneys or mustards from Macedonia dell'Orto, and a red wine, even a full-

bodied one like a Teroldego, a Lagrein, or a Marzemino

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