

SALAME NOSTRANO CON AGLIO



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

Traditional salami, a staple of Venetian charcuterie

DESCRIPTION	Pork meat and fat, all enhanced by a skilled dosage of salt and spices
APPEARANCE	The exterior is covered by a light layer of light grey mold, the shape is cylindrical and regular, 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
TASTE	Rich and full-bodied, it has an intense flavor imparted by natural spices
MATURING	20 days minimum
PRODUCER	Salumificio dei Castelli - Montecchio Maggiore (VI) - Veneto
OUR SELECTION	The Fantin family founded this charcuterie in 1998 and since then has dedicated themselves 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
SUGGESTIONS	The local salami with garlic is ideal for an aperitif or a snack, served on a cutting board with 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