

SALAME GARFAGNINO



CODE	78145
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	600 g approx

Small salami typical of the Tuscan hills, particularly lean

DESCRIPTION	Salami made with 100% Italian pork; various cuts are used, including leg, shoulder and belly, with a good balance of lean meat and fat, enriched with pepper and other spices
APPEARANCE	The slice is compact, with a fine grain and an intense red colour
TASTE	Sweet and aromatic, with good solubility
MATURING	at least 35 days
PRODUCER	Salumi Benvenuti - Lucca (LU) - Tuscany
OUR SELECTION	We have selected Benvenuti cured meats because they represent an expression of Tuscan farming tradition but in practical formats for use, with attention also paid to minimising waste; furthermore, they are made with 100% Italian pork
CURIOSITY	Also suitable for individuals with food intolerances because it is free from allergens, gluten, lactose and milk derivatives
SUGGESTIONS	Cut into slices that are not too thick with a knife; ideal for enriching a board of cold cuts accompanied by vegetables preserved in oil