

SALAMELLA DOLCE



CODE	78143
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	150 g approx

Small, finely grained salami made from lean cuts of ham and shoulder

DESCRIPTION	Salami made with finely minced and seasoned cuts of ham, shoulder, and a small amount of fat from the belly and throat; the meat comes exclusively from Italian pigs
APPEARANCE	A thin, small salami with a fine grain and bright red colour; the texture is slightly soft
TASTE	Mild and delicate
MATURING	at least 20 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
SUGGESTIONS	Easy to use, cut into chunks for an aperitif or starter