

SALAME AL TARTUFO



CODE	78142
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	400 g approx

Small salami enriched with truffles, perfect for Christmas gift baskets

DESCRIPTION	Salami made with 100% Italian pork enriched with scorzone truffles (1%) and bianchetto truffles (1%), pepper, spices and a little garlic
APPEARANCE	Fine-grained salami with a ruby red colour and small pieces of truffle visible in the paste; the slice is soft but compact
TASTE	Long, elegant and balanced; the truffle offers notes of umami and is enhanced by the fat content of the salami
MATURING	at least 30 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