

# ACCIUGHE SALATE ALLA VERA CARNE



<b>CODE</b>	95959
<b>COUNTRY OF ORIGIN **</b>	Italy, Tuscany
<b>WEIGHT</b>	Net weight 1700 g (drained weight 1200 g)

**\*\* ATTENTION: the origin of the raw material may be different**

Anchovies caught in the Mediterranean, processed fresh and preserved in salt

<b>DESCRIPTION</b>	Anchovies caught in the Mediterranean Sea and processed fresh in Sicily, where they are cleaned, salted and left to mature in glass jars called "arbanella"
<b>APPEARANCE</b>	Anchovies without heads and guts, arranged in the jar alternating with layers of salt
<b>TASTE</b>	Intense and savoury; the degree of savouriness depends on how thoroughly they are rinsed before cleaning
<b>PRODUCER</b>	Ghezzi Alimentari - Vinci (FI) - Tuscany
<b>OUR SELECTION</b>	Ghezzi Alimentari is a historic Tuscan company founded in 1945 specialising in canned fish products. It has several selected product brands, such as Acantilado (which uses high-quality Iberian raw materials) and Sangiolaro (which offers excellent Italian canned fish products). The supply chain is carefully controlled, with Ghezzi relying exclusively on trusted partners, and includes a wide range of formats
<b>CURIOSITY</b>	The term "arbanella" refers to the traditional glass jar in which anchovies are preserved in salt, especially in Liguria and Piemonte: this method dates back to ancient maritime traditions
<b>SUGGESTIONS</b>	The fillets must be desalted with water and vinegar, then deboned by opening each anchovy from the belly and removing the bones. After rinsing, it is advisable to leave them to rest for a few hours with a drizzle of extra virgin olive oil