

SALAME DIAVOLO A METÀ



CODE	80133
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	2 kg approx

Large spicy salami, produced by Salumificio dei Castelli

DESCRIPTION	Salami very similar in appearance to sopressa, enriched with chilli pepper and aged for around 60/70 days; an interesting spicy alternative for
APPEARANCE	In terms of slice size, texture and lean/fat ratio (65/35), it resembles sopressa; the orange colour of the meat is due to the presence of chilli
TASTE	Moderately spicy; despite the aromatic notes of chilli pepper, the mildness of the meat comes through
MATURING	at least 45 days
PRODUCER	Salumificio dei Castelli - Montebelluna (TV) - Veneto
OUR SELECTION	At Salumificio dei Castelli, a producer since 1998, great importance is given to processing: after carefully selecting only fresh meat from Italian pigs, the meat is cut by hand, followed by drying and curing
CURIOSITY	As with other products from Salumificio dei Castelli, this salami does not contain milk derivatives, sources of gluten or glutamate
SUGGESTIONS	Interesting as it is in sandwiches, try it on warm focaccia; perfect as a spicy alternative on pizza, preferably off the heat