

SALAMINO PICCANTE DEI CASTELLI



CODE	80112
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	400 g approx

Spicy salami produced by Salumificio dei Castelli, in Montecchio Maggiore

DESCRIPTION	Spicy salami produced by Salumificio dei Castelli, in Montecchio Maggiore with fresh Italian meat, without milk or gluten derivatives
APPEARANCE	The slice has a beautiful red colour, thanks to the paprika
TASTE	At taste it is soft, not as gummy as the majority of spicy salami that are on the market. It has a delicate but lively spicy note
MATURING	At least 30 days
PRODUCER	Salumificio dei Castelli - Montecchio Maggiore (VI) - Veneto
OUR SELECTION	It is produced with fresh Italian meat, with no milk or gluten derivative, an uncommon aspect in the spicy salami landscape. As the producer Marco Fantin says, it is a cutting salami, and not just a semi-finished pizza
SUGGESTIONS	Delicious on pizza. In cooking, its fats dissolves, creating a light and tasty oil