



## Mondiola Garfagnina

Typical salami of Garfagnana. Prepared with lean and fat pork of first choice flavored with spices tending to "tasty", stuffed into pork gut whose ends are tied together to form a ball in the center of which is inserted a leaf of laurel that transmit its aroma to the meat.

Characteristics: 100% Italian meat. Strong taste characterized by the laurel aroma that makes it unique.

## Gentile Dolce

The noble parts of meat of "heavy Italian pig" chosen for this salami, flavored with a little pepper and stuffed into the "gentle" casing that gives it its name, give, together with the wise and long aging, the unmistakable taste to this Prince of salami.

Characteristics: 100% Italian meat. Delicate but savory taste suitable for the most demanding palate.



## Finocchiona G.P.I

Typical Tuscan salami whose name derives from the intense and characteristic flavor that fennel seeds release in the mixture. It has recently obtained the recognition of Protected Geographical Indication whose regulations certify the use of selected meats and the respect of the original recipe.

Characteristics: 100% Italian meat. Strong taste scented of wild fennel.

