



## Classic and chili Dolce Bugia

New salami of small size but of great taste and quality, is the natural evolution of the "salamella", a product that has received great consensus. The "Dolce Bugia" improves the choice of meat: mainly ITALIAN HEAVY PORK HAM, very thin, no lactose or milk derivatives, gluten free, shortened just enough because... "If you start eat it, you want to see the end!"

Characteristics: 100% Italian meat. On the palate it is not very salty and with a delicate or slightly spicy taste.

## Sweet and chili Salamella

Born mainly for a young consumer, it has a mixture of pork mainly of ham, shoulder and little fat of bacon and throat finely chopped and slightly flavored. Short seasoning, cut into chunks is excellent for an aperitif or a nice appetizer.

Characteristics: 100% Italian meat. On the palate it is not very salty and with a delicate or slightly spicy taste.



## Poldino

Salami type countryside without preservatives added with a good ratio of lean pork meats all ground to medium / fine grain, salted and flavored with salt, pepper and a little garlic.

Characteristics: 100% Italian meat. Light and delicate taste.

## 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.







## Garfagnino

Salami typical of our hills with a good ratio of lean meats: thigh, shoulder and bacon, all slightly salted and flavored with pepper and spices.

Characteristics: 100% Italian meat. Soft taste, sapid with aromas that enhance the flavor.

## Toscanetto

Typical salami of our region of optimal size to take away, it is obtained with lean pork meat of first choice, peeled and ground to fine grain to which are added cubes of lard and a tanning consisting of pepper, salt and a few spices.

Characteristics: 100% Italian meat. Strong taste, savory aromas characteristic of Tuscan salami.



## Mondiola Garfagnina

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

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

## Corallina

The "Maestro lardaiuolo", interpreter of the peasant tradition, which wanted the salami to be "bagged" only in pork gut, has chosen for this salami the best "il gentile" with a veil of fat inside that allows, protecting it, a long aging.

Characteristics: 100% Italian meat. Soft and savory taste with aromas that enhance the flavor.







### Finocchiona GPI mignon

Typical Tuscan salami whose name derives from the intense and characteristic flavor that fennel seeds release into the dough. Recently it has obtained the recognition of Protected Geographical Indication whose Disciplinary certifies the use of selected meats and compliance with the original recipe.

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



### Truffle Salami

Typical hill salami with a good ratio of lean meats: thigh, shoulder and bacon, all lightly salted and flavored with excellent truffles, pepper and spices. After a slow seasoning that enhances the aromas, it becomes a product of extreme refinement, ideal for a gift particularly appreciated by a selected niche of consumers.

Characteristics: 100% Italian meat. Sweet taste with pleasant notes of truffle.



### Spicy Pepperino

The Pepperino partly follows the history of Ventricina, but is stuffed into shapes that best suit the needs of the gastronome or pizza maker, which require a smaller format, also suitable to keep in the fridge at home for delicious and spicy snacks.

Characteristics: 100% Italian meat. Pleasantly spicy and savory taste.