

Consorzio Dolce Varzi

The mission of the Consortium “Dolce Varzi” (Varzi is the town in Oltrepò Pavese where this particular salami originated and Dolce means sweet) is mainly to bring to the market the “brand” Salame di Varzi DOP, produced by small artisan firms according to the criteria of tradition, quality and authenticity of excellence. These companies have through the Consortium the opportunity to access market shares otherwise inaccessible for such a “niche” product like this salami.

Unity is strength: in this way a small, family owned company, who joins the Consortium “Dolce Varzi” has the ideal context to continue and enhance a fine production; the Consortium “Dolce Varzi”, on the other hand, has the honor and the credit to gather under its own brand only serious, trustworthy, reliable and guaranteed companies.

www.ConsorzioDolceVarzi.com

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CUCITO DOP

Fact sheet

INGREDIENTS

Pork (lean part: all cuts of pork - leg, shoulder, loin, tenderloin, Triri; fat part: bacon, bacon, lard), salt, peppercorns, red wine, garlic, preservatives (E250, E252)

FORMAT

Stuffed into natural pork casings and double hand-tied with twine

SIZE

From 1000 to 1500 gr.

AGING

120 days minimum

STORAGE

Keep cool (4-15 degrees Celsius)

LABELING

Every single piece showing: ingredients, date of production, number of laboratory EEC production

PACKAGING

Cartoons

DESTINATION

Large distributors, rivenditori, catering

Tips for a great tasting

Here are the features of the Salame di Varzi in their highest expression ...

The sweetness and delicacy, the aroma, the distinctive taste of "canteen" conferred by long aging.

And the star of the feast day, the important dinner or as an appetizer or as a main dish, served paired with seasonal fruit (figs, melon, sour apples) or, in the tradition of Liguria, with fava beans ... and, for those who were not yet satisfied, the maturing red wine makes it even softer with a slight, never intrusive, hint of grape pomace.

