

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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FILZETTA DOP



Fact Sheet

INGREDIENTS

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

FORMAT

Stuffed into natural pork casings and hand-tied with twine

SIZE

Up to 500 gr.

AGING

Minimum 30 days

STORAGE

Keep cool (4-15 degrees Celsius)

LABELING

every two-piece showing: ingredients, date of production, number of laboratory EEC production

PACKAGING

Cartoons

DESTINATION

Large distributors, retailers, catering.

Tips for a great tasting

The salami is best served sliced, to be eaten two or three slices at a time on their own or with crackers or bread. It's informal and peacefully rests in the fridge, waiting for the gourmand guy.

Two slices of fresh bread and five / six slices of salami and you start again.

In Italy, to identify something that is simple and genuine, but also to describe a sincere and spontaneous person, we say that it is "bread and salami", simplicity and authenticity ... the characteristics of the Salame di Varzi.

