# 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 unaccessible 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.

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# 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 hand-tied

**SIZE** From 701 to 1000 gr.

AGING At least 60 days

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, retailers, catering



# Tips for a great tasting

It has rested for 60 days ... And now it's time to party, he is the protagonist.

You do not need special occasions ... Some friends, good wine, a quality beer and it all begins. Outdoors, in the countryside, in front of the television for the game, visiting friends or relatives ... the opportunities are many.

The salami is for the body and for the mind, it puts everyone in a good mood, it helps to socialize.