

FEEL IT

When pressed firmly, the salami should have just a little give.

SHAPE

Check salami for cylindrical shape, with even diameter.

LOOK INSIDE

Particles of mahogany-red meat, dark flecks (spices), and white fats. (Fats elevate salami flavor).

TASTE & AROMA































A healthy salami should impart an earthy, meaty scent and flavor with a pleasantly chewery texture.



OLLI
SALUMERIA

SALAMI PAIRING CHART

THE SWISS ARMY KNIFE OF PAIRING MEAT, WINE & CHEESE

	PEPPERONI	CALABRESE	NAPOLI	HOT CHORIZO	NORCINO	CHORIZO	TARTUFO	WILD BOAR	MOLISANA	TOSCANO
FLAVOR	american take on salami, with a finer grain	spicy salami made with paprika	applewood smoked salami	spicy, made with real spanish pimentón de la vera	mild, made simply with salt & pepper	sweet, made with real spanish pimentón de la vera	earthy, made with truffles	real wild boar that has been applewood smoked	made with salt, pepper and garlic	fennel is the flavor here
WINE	 valpolicella	 zinfandel	 pinot noir	 tempranillo	 soave	 rioja	 prosecco	 barbera	 cabernet franc	 chianti
BEER	 saison	 belgian golden	 porter	 imperial stout	 hefeweizen	 ipa	 tripel	 brown ale	 pilsner	 amber ale
CHEESE	 fontina	 aged pecorino	 taleggio	 blue roquefort	 parmigiano reggiano	 manchego	 gruyere	 dry jack	 asiago	 herbed goat cheese



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