



BORGO PURE PORK SALAMI

PRODUCER:	<i>Borgo</i>
ORIGIN:	<i>Queensland, Australia</i>
ANIMAL:	<i>Pig</i>
STYLE:	<i>Fermented Salami</i>

QUICK FACTS

- Taste:** *Sweet, classic pork flavours*
- Texture:** *Firm, suitable to be hand cut*
- Serve:** *Charcuterie platters, sandwiches, pasta, pizza*
- Drink with:** *Light to medium bodied Italian or Australian made European style reds*

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Ivo Borgo, the founder of Borgo Salumi, immigrated to Australia in the early 1950s from the small town of Arsiero in Veneto, Italy, bringing with him the Northern Italian salumi-making techniques passed on to him by his father.

Borgo is one of Australia's oldest Italian-style salumi producers. The third-generation family-owned business established in 1966, produces authentic Italian delicacies. Focusing on time-honoured traditions and old artisan methods, Borgo's mantra reflects the Northern Italian tradition of simplicity. The emphasis is on enhancing and amplifying the quality of the pork, not masking the flavour of the raw ingredients with heavy seasoning.

Borgo Pure Pork salami is made from the finest coarse-ground pork, which is mildly spiced and seasoned, filled into a natural casing and cured for a minimum of six weeks.

Mild in flavour, chewy in texture with a distinctly meaty aroma, this is an excellent example of a rustic, Italian style salami. Simple, home-style cured meat at its best.

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