



DE PALMA SALAME NORCIA MILD AND PICCANTE

PRODUCER:	<i>De Palma Salumi</i>
ORIGIN:	<i>Sydney, New South Wales</i>
ANIMAL:	<i>Pig</i>
STYLE:	<i>Fermented salami</i>

QUICK FACTS

- Taste:** Clean fat, rich pork and pepper flavours.
Piccante - hint of chilli
- Texture:** Medium grind
- Perfect as:** A standout slow aged, slow fermented salami on your charcuterie board
- Pair with:** Sagrantino; Sangiovese
- Age:** 3 months

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Salame Norcia is one of the most sought after salamis in Italy. This authentic version is made by father and son team Antonio and Robert De Palma in Padstow, Sydney to the style famous in Norcia in Perugia. Salame Norcia is a narrow diameter salume, made with medium ground pork and larger pieces of back fat. It is salted and spiced with pepper then slowly fermented and dried in string trussing for up to three months. You can see the impressions of the string in the salame, giving each slice a figure eight shape. During maturing it develops a white mould coating, think brie or camembert, adding a layer of creaminess to the flavour.

The mild has no added aromatics other than the use of a good grind of pepper, however the piccante has the addition of chilli, which gives a well-balanced warmth rather than overpowering heat..

When sliced it presents beautifully on a charcuterie board where the little discs of deep red flesh are punctuated by flecks of pure white fat. Perfectly seasoned, this is a salame where the pork does the talking and the spices add the music.

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