



- All hand made and crafted.
- Made with free-range Premium Australian Pork
- Naturally cured up to 12 months to create an authentic flavours and rich in taste
- Naturally casing
- Ventricina is flavoured with salt, black pepper and infused with white wine. It's distinct horse shoe shape gives it a unique look to all the rest.
- Vicentina Sopressa is a large sized salami, 100mm in diameter. Originates from Veneto, in northern Italy. It's a coarse minced pork meat and flavoured with white wine, rosemary, garlic and other secret herbs and spices. Air dried for a minimum of three months. It also has a sweet aroma and taste.
- Perfect addition to any platter and delicious with a bold red wine.
- Nduja is a hard version of the famous "Nduja Tradizionale" or spreadable version.
- Nduja Tradizionale is a southern Italian spreadable salami. It is smoked and very hot (spicy) salami.
- Allow it to rest to room temperature before spreading.
- Perfect tossed through hot pasta, spread over crusty bread, added as a pizza topping or used to add an incredible amount of flavour when cooking soups and slow braises or anything else you want to spice up.
- Available in a convenient 100g pouch.



Ventricina
500 g-1 kg R/W x 18 - QS23



Vicentina Sopressa
1 - 2 kg R/W x 6 - QS24



Nduja
1-2 kg R/W x 9 - QS20



Nduja Tradizionale
(Spreadable) 100g Retail Pouch x 12 - QS21A



Nduja Tradizionale
(Spreadable) 1-2 kg R/W x 8 - QS21

