

Spicy Sopressata Calabrese -Domestic-



The Sopressata “Calabrese” is prepared with a mixture of minced meat with medium cut, fat and natural aromatic elements. The parts of the pig used are the shoulder and the ham for the meat, while the fat comes from the front of the loin, near the capocollo. The whole is pressed so as to assume a cylindrical shape flattened on the sides, and then subjected to medium-long seasoning.