NOBILI SAPORI SALAME ROMAGNOLO



ITEM NUMBER	GF0002
RETAIL SIZE	2.2 lbs
CASE	4 per case

GOLFERA

Lavezzola, Italy

TRADITION

Golfera's Nobili Sapori Salame Romagnolo (Italian Salami) is produced in the ancient village of Lavezzola in Italy's Emilia-Romagna region. It is one of the first traditional Italian salami to be imported to the U.S. using 100% Italian born and bred pigs. The pigs are raised at a farm located just 20km from the Golfera factory. Lavezzola has always embodied a long-standing bond between food and landscape and is famous for traditional Italian charcuterie. This salami is produced following an ancient "homemade" method using natural casings and tied by hand. It's made with select cuts of Italian Large White pigs. This is all Italian pork—the swine are born, raised, and slaughtered in Italy.

Golfera worked for more than a year to find the right combination of pork cuts, natural casing, and spices and to identify the best curing time (60 days) in order to maintain a bouquet that sustains even when vacuum packed.

Golfera maintains complete control over their production chain. This starts with single-sourcing from a local farm which Golfera monitors daily focused on animal welfare humane feeding and breeding and no antibiotic use after the third month of an animal's life.

SENSORY PROFILE

Salame Romagnolo is a medium grain salami with a pepperiness that recalls the homemade salami of generations past. The salami has been aged for 60 days. It is dairy and gluten free.

REVISED 11/11/2026

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