

Specialità della Tradizione Alimentare 



## The "Antica Salumeria" D'ABRUZZO

(Abruzzo Ancient Delicatessen shop)



The rich and tasty heritage of Abruzzo cold cuts springs from the rustic vocation of our Region.

In all country houses, the ritual of swine slaughter is still handed down from generation to generation. In the old cellars - during winter months - salami, hams, loins, bacon, sausages and any other typical pork products dominate as the symbols of family pride.



In every area of our region there is an outstanding kind of cold cut enriching the range of typical Abruzzo Delicatessen. Many kinds of salami, typical and unique at the same time, such as "Ventricina" from lower Abruzzo which in a mixture rich in intoxicating scents combines sweet and spicy spices with noble parts of the pig, patiently hand-cut.

San Tommaso © Salumi are produced in a factory rich in tradition which ensures a complete control of the supply chain by starting from a strict selection of livestock in order to make sure only the best meat arrives to production. Within the factory, all the stages of production are managed at an internal level, from slaughter to seasoning, so to ensure a continuous monitoring of all products in accordance with strict specifications and thanks to the help provided by modern technology.



Technology and tradition blend harmoniously together so that each cold cut can become a good San Tommaso © cold cut.

San Tommaso © Cold cuts...it is always a pleasure to enjoy them with your friends!

Scopri il   
più buono che c'è