



Lorem

Artisan Charcuterie handmade in the Alexander Valley of Sonoma County by winemaker and salumist, Pete Seghesio.

Family Recipes Since 1895

SMALL BATCH, HANDMADE, USING OLD WORLD TECHNIQUES, THEN SLOWLY FERMENTED AND AGED AT COLDER TEMPERATURES TO CREATE SAVORY, FULLER FLAVORED SALUMI.



Distributed by The Chefs' Warehouse.
chefswarehouse.com

Follow us:
@wherethechefsshop



CUT, CURED & CRAFTED
IN SONOMA COUNTY,
CALIFORNIA



SLOW CURED
OLD WORLD TECHNIQUES
HERITAGE BREED PORK

..... ARTISAN SALUMI | 48 MM
VINTNER'S TRUFFLE

Classic Piedmontese spices blended with Italian and French black truffles, fresh garlic, and Russian River Chardonnay.

SKU: 1106850 PACK: 10/1.1 LB CW BC

..... ARTISAN SALUMI | 48 MM
PARMIGIANO & PORCINI

Combining the savory flavor of porcini mushrooms with the umami of Parmigiano Reggiano cheese creates a rich and expressive salumi. The salty cheese and earthy mushrooms make it a perfect companion for red wines of substantial tannin.

SKU: 1106840 PACK: 10/1.1 LB CW BC

..... ARTISAN SALUMI | 63 MM
SONOMA BIANCO

Bianco is an herb-spiced salumi with a foundation of rosemary and sage and accented with Russian River Chardonnay. Created with herbs that grow abundantly in Sonoma County and made with Sonoma wine.

SKU: 1106842 PACK: 4/2 LB CW BC

..... ARTISAN SALUMI | 63 MM
FINOCCHIONA

Much like in Tuscany where Finocchiona was first created, fennel grows naturally in Sonoma County. Built upon three components of fennel: whole fennel seed, ground fennel, and fennel pollen, all enhanced with Sonoma County Chardonnay.

SKU: 1106530 PACK: 4/2 LB CW BC

..... ARTISAN SALUMI | 63 MM
SONOMA ROSSO

Flavors that are distinctly Sonoma County: black pepper, mustard, fennel, juniper, anise, and Sonoma County red wine distinguish Sonoma Rosso. Rich, with a bold snap of cracked pepper and juniper that tantalizes on the finish.

SKU: 1106844 PACK: 4/2 LB CW BC

..... ARTISAN SALUMI | 63 MM
NDUJA di SONOMA

Nduja di Sonoma, a spicy spreadable salumi. Uniquely Sonoma, a touch of Sonoma County Zinfandel is added to an array of local peppers combined with classic Calabrian peppers. The local peppers, cayenne, Aleppo and Piment d'Ville, are sourced from Whole Spice of Sonoma along with the Boonville Collective out of Anderson Valley.

SKU: 1110471 PACK: 4/1 LB CW BC

..... ARTISAN SALUMI | 76 MM
IL PIO

Il Pio is a century-old heritage Seghesio family recipe. Traditionally crafted following the grape harvest and allowed to cure in our old winery during the cold winter months, salumi is ever a staple in the family kitchen and a customary gift for the holidays. This classic Piedmontese recipe features spices common in that region, most notably clove, allspice, and nutmeg.

SKU: 1106839 PACK: 4/2.5 LB CW BC

..... ARTISAN SALUMI | 76 MM
SOPPRESSATA

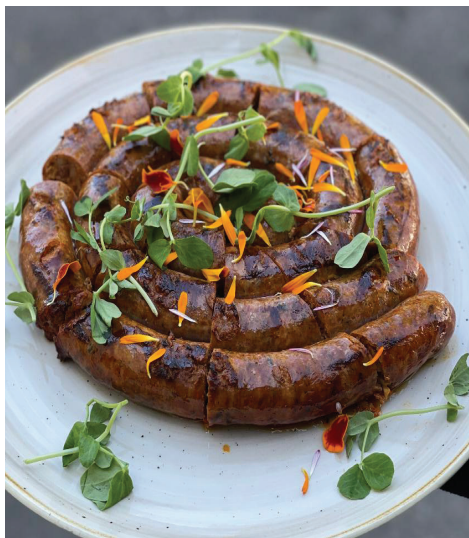
First created in southern Italy where spicy flavors dominate, our Soppressata is a perfect blend of red wine, garlic, and Italian chilis, with a subtle hint of allspice. Bold in heat, spice, and color, with depth and range of flavor.

SKU: 1106848 PACK: 4/2.5 LB CW BC

..... ARTISAN SALUMI | 76 MM
SAUCISSON SEC

A traditional French country style salami whose recipe is from the famed salumist Francois Vecchio, a Sonoma County resident.

SKU: 1106841 PACK: 4/2.5 LB CW BC



..... WHOLE JOWL
GUANCIALE

Made from heritage pork jowl, our guanciale is slowly cured for one month in a "marinata" mixture of cure, salt and spices, then hung and aged in our whole muscle aging room for another month. Shelf stable and ready to eat or delicious cooked.

SKU: 1106528 PACK: 10/18 OZ CW BC

..... SLAB
PANCETTA RUSTICA

Made from heritage pork belly, our pancetta is slowly cured for one month under salt, cure and spices and then aged in our whole muscle aging room for another month. Shelf stable and ready to eat or delicious cooked.

SKU: 1106529 PACK: 2/4.5 LB CW BC

..... BULK BACON
**WINE BARREL
SMOKED BACON**

Our Wine Barrel Smoked Bacon is never injected. Rather, it is gently tumbled over an extended cycle then allowed to rest. Next, it is smoked using a five-stage process with 100% natural smoke from oak wine barrel staves that have aged some of Sonoma County's finest Pinot Noir. It is the perfect balance of meat richness, complex wood, salt, and sugar.

SKU: 1110453 PACK: 3/5 LB CS

..... FRESH RING SAUSAGE
CHERRY PINOT

A select blend of smoked paprika and various chilis and peppers, notably Aleppo pepper and Piment d'Ville from the Boonville Barn Collective, and fresh garlic and herbs; Andalusian in style with dried cherries and accents of rich ripe Russian River Pinot Noir.

SKU: 1106392 PACK: 8/2 LB CW

..... FRESH RING SAUSAGE
SONOMA LOCALE

Made with ripe Russian River Chardonnay and Estero Gold, Valley Ford Cheese & Creamery's Sonoma County take on a traditional Montasio cheese. The result is an umami of herbed creamy richness, a bouquet of dried flowers and herbs, and accents of sage, citrus, and leeks.

SKU: 1115639 PACK: 8/2 LB CW

