



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.



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CUT, CURED & CRAFTED
IN SONOMA COUNTY,
CALIFORNIA



SLOW CURED
OLD WORLD TECHNIQUES
HERITAGE BREED PORK

..... 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
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
Quatre Épices

Il Pio is a cherished family recipe that my great-grandmother brought over from Italy in 1894. Though she hailed from the Piedmonte region, the spice mixture she brought with her was strikingly similar to the French Quatre Épices blend, which consists of nutmeg, clove, white and black pepper, and ginger. Cracked black peppercorns compliment the red vibrant color of this salami.

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

..... 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



LOCAL



HANDCRAFTED



SMALL BATCH



NEVER EVER™
PORK



HERITAGE BREED

