



SALAMIS, HAMS &
DRY-CURED MEATS

SALAMI

Calabrese Piccante This is traditional salami from southern Italy made with chili peppers and paprika. It has a large grain and sweet spicy flavour. Available in 125g pre-sliced packages, 250g salamis, 150g stick packages, 500g stick packages and sliced to order in the deli.

Chorizo This bold, Spanish-inspired salami's sweet and spicy flavour comes from being infused with paprika and spicy peppers. Available in 125g pre-sliced packages, 250g salamis, 150g stick packages, 500g stick packages and sliced to order in the deli.

Fineccchio Aptly named the Italian word for fennel, this salami has a soft texture and wonderful fennel flavour. Available in 125g pre-sliced packages, 250g salamis, 150g stick packages, 500g stick packages and sliced to order in the deli.

Genoa This flavourful salami has hints of garlic and pepper. Available in 125g pre-sliced packages, 250g salamis and sliced to order in the deli.

Milano This is typical northern Italy salami with a sweet, traditional flavour. Its medium grain gives it a tender, smooth texture. Available in 125g pre-sliced packages, 250g salamis, 150g stick packages and sliced to order in the deli.

Napoli Originally from southern Italy, this salami has a delicious garlicky flavour and large grain. Available in 125g pre-sliced packages and sliced to order in the deli.

Pepperoni This classic dry cured salami has a rich, meaty and lightly smoky flavour. Available in 150g stick packages and 500g stick packages.

Salami with Prosciutto This delightfully sweet salami is flavoured with garlic and mixed with chunks of tender prosciutto. Available in 125g pre-sliced packages, 250g salamis and sliced to order in the deli.

Tartufo This salami is made with indulgent black truffle flavour and is addictively pungent, earthy and garlicky. Available in 125g pre-sliced packages, 250g salamis and sliced to order in the deli.

Toscana This western Italian salami is made with black and white pepper. With a large grain, it's meant to be fantastically meaty and chewy. Available in 250g salamis and sliced to order in the deli.

Ungherese This Hungarian-style salami has the finest grain and is the most tender of our salamis. It has a sweet, smoky and garlicky flavour that is hard to resist. Available in 250g salamis, 150g stick packages, 150g stick packages, 500g stick packages and sliced to order in the deli.

COOKED MEATS

Modena Ham Each heavenly Modena ham is made from a single leg and has a full-bodied, natural taste. Also available herbed with rosemary. Available as large retail hams, in 125g pre-sliced packages and sliced to order in the deli.

CURED MEATS

Prosciutto Ham, salt and time — this is how we make prosciutto. Thin strips of our tender prosciutto will melt in your mouth thanks to an extended aging time (at least 12 months) that allows it to dry from the outside in without needing as much salt as lesser-aged hams. Available in 125g pre-sliced packages and sliced to order in the deli.





In 1927, the Simonini family set up a small processing plant in Modena, Italy that expanded into a name synonymous with superior cured Italian pork products. In 1970, the Price family founded Sunterra in Acme, Alberta, which grew to become an innovative and fully integrated family-run food company with farming, meat processing and retail operations.

In 2016, the two families formed a partnership combining the Simonini family's authentic Italian recipes and Sunterra's highest standard processing techniques. Founded on generations of expertise, Soleterra d'Italia was born, offering salamis, hams and dry-cured meats of uncompromised quality to North Americans.

WHERE TO FIND US

Visit **soleterra.ca** to re-order or find your nearest Soleterra d'Italia retailer.

Products can be found at all Sunterra Market locations in Calgary, Edmonton and Red Deer.