



PAIRING GUIDE



WELCOME



For over 170 years, Fiorucci has used family-treasured recipes to produce a full line of authentic Italian specialties. Our products are hand-trimmed, seasoned with the finest spices, and carefully aged to perfection to deliver the true taste of Italy.

It all started in the 1850s when Innocenzo Fiorucci traveled from Norcia, Italy to Rome to sell Norcinetto – a flavorful dry sausage from his hometown. The success of his sausage compelled him to open a shop in Rome offering traditional cured meats. Building on their father’s legacy, the next generation of the Fiorucci family expanded the business further with the introduction of Norcia-style meat shops. Since then, the Fiorucci family’s dream of providing delicious products to people across the globe has become a reality.

Encompassing a variety of meats and cheeses, each of our products has its own unique personality and is made using time-honored methods and ingredients. From classic and prosciutto di Parma, to salami, sopressata, chorizo, finocchiona, Calabrese, and more, we make it easy to enjoy an array of quality Italian favorites in delicious and diverse applications.

Throughout the *Fiorucci Pairing Guide*, you’ll find expert suggestions for maximizing the flavor of your favorite Italian specialties with complementing beverages. We understand there are many qualities to consider when choosing what to pour with your favorite charcuterie items, which is why we’ve carefully selected the spirits and sips that we think create the most delightful, authentic feast for your taste buds. **Whether you’re hosting a gathering or simply savoring rich, authentic meats and cheeses on your own, our guide can help you match the unique flavors and textures of Fiorucci Italian specialties with the sophisticated attributes of wines, beers, ciders and more.**

Cheers!



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Taste it...

Prosciutto is Italy's elegant expression of ham. Our classic and prosciutto di Parma is hand-selected, hand-trimmed and carefully aged for 8 to 12 months – just the right amount of time to impart a lightly salty, floral flavor. It's as beautiful on the plate as it is on your palate.

Pair it...

Prosciutto is an Italian delicacy that begs for a sparkling spirit of equal sensitivity to balance its saltiness and complement its sweetness. Sparkling rosé, a lively, bubbly wine selection, is bursting with fruity, floral notes and creamy sweetness that pairs perfectly with the savory, buttery, melt-in-your-mouth qualities of prosciutto.

Another effervescent libation that pairs well with the subtlety of our treasured Italian ham is a fruity gose beer. A top-fermented German beer, gose has herbal characteristics and inherent tartness that create a unique, pleasantly fruity combination showcasing the fluorescent flavors of prosciutto. This light and crisp brew doesn't overpower prosciutto's delicacy and allows its distinct flavors to shine.

The full-bodied tastes of Tempranillo, a black grape wine with moderate tannins, and the sweet, bubbly notes of rosé cider are additional fruit-forward pairings that accent both classic and prosciutto di Parma.

CLASSIC
& PROSCIUTTO
DI PARMA





Share it...

Prosciutto is an excellent addition to your next charcuterie board or main entrée. Try wrapping slices of cantaloupe melon or sweet, citrusy, roasted pears with prosciutto di Parma, drizzling with fig glaze and tossing with arugula, Parmesan and your favorite fresh veggies.



Share it...

Grissini, crunchy breadsticks with a rustic appearance originating in Italy, have dry, crusty elements that are excellent for cleansing the palate and counterbalancing salami's smooth texture and smoky bite. Bold and briny mixed olives can also add layers of flavor and eye-catching appeal to any charcuterie board featuring hard salami.



HARD SALAMI

Taste it...

Our hard salami achieves its soft, smoky flavor and earthy tones thanks to slow aging and a classic recipe from the Fiorucci family. It's made with select cuts of pork and seasoned with pepper and smoke, creating a robust, smoky flavor and a firm, dry texture.

Pair it...

As a traditional ingredient in authentic Italian salami, wine makes the perfect beverage pairing to accent the delightful spicy-savory essence of this Italian classic. One of Italy's most famous wines, Montepulciano D'Abruzzo, is medium-bodied, high in acidity and provides the palate with rich, powerful tastes. It can hold its own when enjoyed with the complex, smoky sensations of salami. Fat-containing foods such as hard salami also help heighten the aromatic attributes of this traditional wine.

Sweet and salty is a perfect match. With subtle notes of saltiness from the curing process, salami is also excellent when accompanied by sweet refreshments like a dry, fruity cider or fruity pilsner. These sweeter sips make a contrasting component to salami, providing the palate with citrusy, smooth and creamy notes. Their carbonated, sweet, ripe fruit flavors can share the stage with our hard salami, balancing spicy, intricate idiosyncrasies with straightforward sweetness.



Taste it...

Subtlety is always in season with our Genoa salami. It's made with select pork, blended with mild spices, and marinated in red wine, giving it a milder, softer flavor than our traditional dry and hard salami.

Pair it...

Deriving from regions of northern Italy, Chianti wine and Genoa salami are an ideal pairing. As the most recognized wine outside of Italy, Chianti is as crucial to Italian cuisine as extra virgin olive oil. Its dry, powdery tannins and high acidity cut through the richness of the meats and also help cleanse the palate. Ranging from light-bodied to full-bodied, Chianti often contains sweet cherry-like aromas, balancing the fat and emphasizing the wine ingredient featured in this authentic salami.

Sometimes referred to as the “all-purpose” salami, Genoa salami can be featured in a variety of dishes such as sandwiches, antipasto, pizza and more. We believe this adaptable artisan meat deserves a beverage that matches its versatility – like a Saison farmhouse ale that’s perfect for drinking anytime. Saison farmhouse ale has a lightly fruity, citrusy and spicy flavor profile that decreases the fattiness of the meat. It’s also laced with wheaty, malty tastes and not a ton of hops, allowing it to share the spotlight with Genoa salami.

GENOA SALAMI

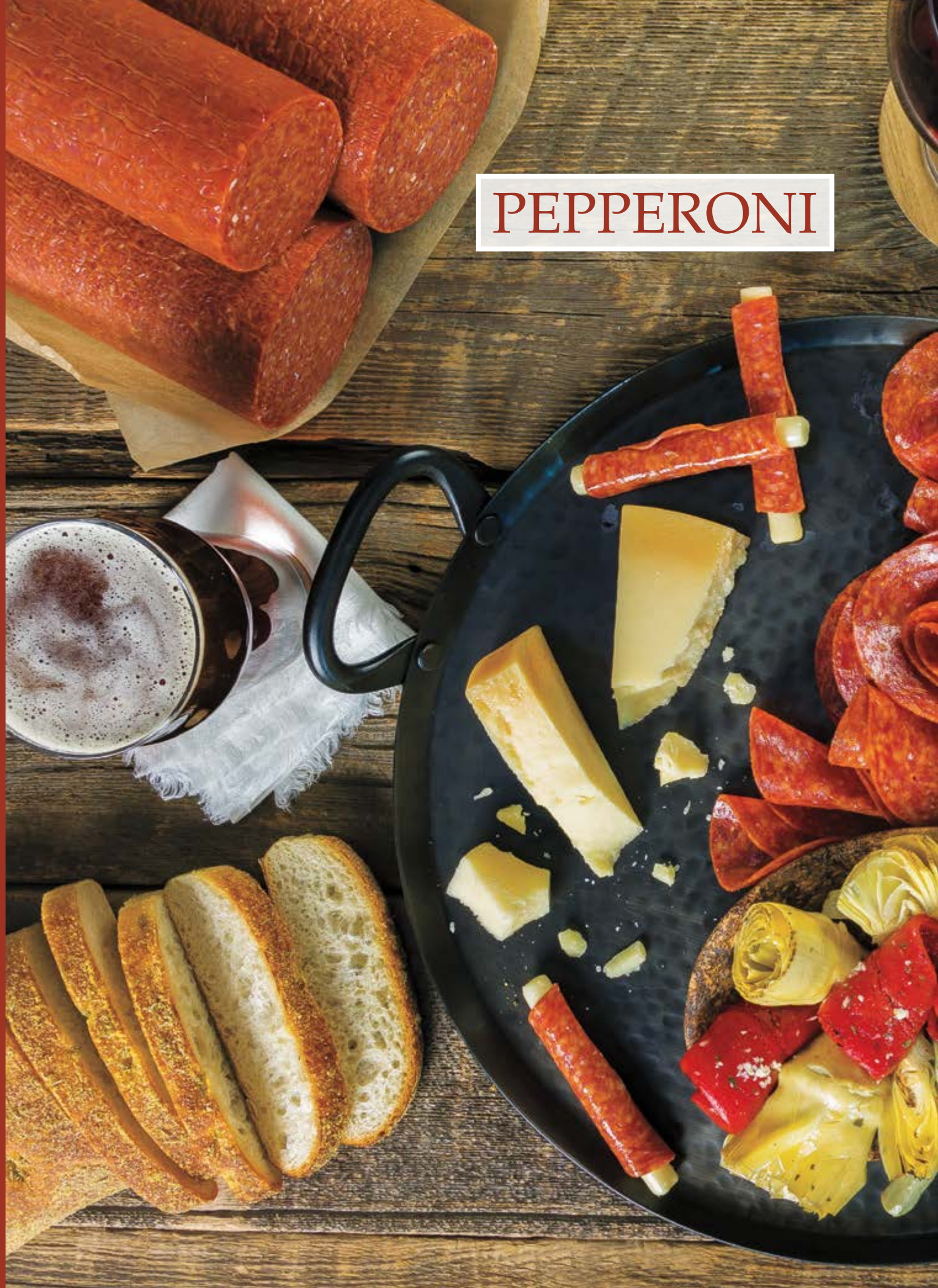


Share it...

Feature Genoa salami atop a panini with heirloom tomatoes, fontina cheese and roasted garlic and rosemary aioli on crunchy ciabatta.



PEPPERONI





Share it...

Use pepperoni to create a spread of satisfying, savory selections like artichoke hearts coupled with roasted red peppers, salty Parmesan cheese and zesty, herbaceous pesto.

Taste it...

Our pepperoni is everybody's fiery favorite. It's enriched with smoked paprika to achieve a spicy, robust flavor that makes every bite satisfying.

Pair it...

Pepperoni hits all the right notes on the palate – it's meaty, spicy, a bit sour and chewy. To combat the spicy notes of pepperoni, try enjoying it with an aromatic, earthy and elegant wine such as a Barbaresco. An Italian wine made with Nebbiolo grapes, Barbaresco has pure, acidic qualities that match the intensity of pepperoni's zesty flavors, yet help to scale down the spice factor. Its pronounced fruit flavors reveal light, consistent attributes that add a refreshing essence to the palate after a bite of bold, smoky pepperoni. A white wine with a similar flavor profile, Pinot Grigio is an excellent light, fruity, laidback pairing that will give pepperoni the spotlight.

The delicious spice of pepperoni also unifies well with a crisp, malty, oak-aged ale or lager. When smooth oak from these types of brews comes into contact with brightly flavored pepperoni, it creates a striking contrast in flavor that awakens the palate. The intense hop presence also helps to highlight the spiciness of this aromatic favorite.



Taste it...

Also known as “Italian bologna,” mortadella has a mild, soft, buttery flavor that’s achieved by slowly dry-roasting a blend of select cuts of lean pork studded with peppercorn and cubes of fat.

Pair it...

Made of finely ground, heat-cured pork, our mortadella is thoroughly blended, seasoned and flavored with visible pieces of fat that are specially selected for their velvety smooth texture and taste. While its delicate attributes shine on their own, mortadella’s creaminess can be enriched with an audacious beverage selection such as Primitivo, a delightfully brash wine from southern Italy. This Italian red wine is darkly hued, incredibly juicy and slightly bitter with a wild berry character and appealing charisma that helps magnify mortadella’s neutral nature. Sometimes referred to as a “full-bodied fruit bomb,” the fruitiness of this naturally sweet wine adds intriguing elements to a mouthful of mortadella. Prosecco, another Italian wine, has sparkling bubbles that cut through the rich tastes and textures of mortadella.

A beer pairing that imparts prominent characteristics to this Italian bologna’s soft taste is black IPA. Boasting flavors of pine, black IPA is filled with darker malts that flawlessly contrast with the mild, mellow tastes of mortadella. This brew makes an ideal partner for mortadella, as its distinct, hoppy, roasted malt flavor and aroma bring concentrated attention to the senses.



MORTADELLA





Share it...

Try a slice or two of mortadella on your next sandwich, bruschetta or charcuterie board. With mortadella as the star of your charcuterie spread, be sure to feature pistachios as an accompaniment to let the salty sensations of mortadella shine. Add more texture and flavor with crusty bread, creamy Brie and sweet, juicy pears.

ITALIAN DRY SALAMI



Taste it...

Crafting salami is an art, and our age-old recipes have been perfected over centuries. Made with select cuts of pork, wine, garlic and an aromatic blend of pepper, our traditional, robust, Italian dry salami is an easy, delicious way to add authentic flavors to snacks and meals.

Pair it...

Charcuterie and refreshments that emerge from the same region are meant to be. Italian dry salami has elevated salt content, and the sweetness of dry Prosecco, a sparkling wine made in the Veneto region of Italy, works to balance out the saltiness. This spritzy, frothy and bubbly beverage exhibits notes of green apple, honeysuckle, melon, pear and fresh cream, leaving the mouth with subtle residual sugars. Dry Prosecco is an excellent complement to strongly flavored foods, making it an ideal match for Italian-spiced dry salami.

Named after its golden, amber color, amber ale is a beverage option that harmonizes with the peppery spice blends of Italian dry salami. With a medium to full-bodied mouthfeel, amber ale presents a bitter, crisp, malty disposition and a degree of caramel that's great for accompanying with rich, intensely spiced meats.

Share it...

Highlight the piquant flavors of salami with vivid, concentrated qualities of pickled items such as cornichons (pickled gherkins that are similar to pickled cucumbers) or any pickled vegetable. Grainy mustard is another element that has notes of vinegar and intriguing textures for the palate, a perfect spread for salami.





ABRUZZESE & CALABRESE

Taste it...

Bring on the heat with the hot and spicy flavors of this regional favorite.

Pair it...

Inspired by the Italian regions of Abruzzo and Calabria, Abruzzese and Calabrese are both rustic varieties that have bold, smoky flavors and concentrated peppery, zesty notes. Aglianico, a full-bodied, highly acidic Italian red wine, is high in tannins and begs for rich, fatty and savory meats such as Abruzzese and Calabrese to absorb its sharp, astringent tastes. This beverage becomes better with age and pairs best with a complementing food that matches its heightened, earth-driven flavors. As it ages, Aglianico develops notes of spicy, smoky, cured meats, which masterfully accent the corresponding flavors of Abruzzese and Calabrese, creating pairings that unquestionably bring the heat.

For a libation that contrasts with the Abruzzese and Calabrese flavors, try Falangina, a fruity, sweet and acidic white wine local to the Abruzzo region. Instead of a similarly piquant beverage such as Aglianico, Falangina brings refreshing pure mineral tastes

to the palate with uplifting acidity and subtle spice that counters the sharp bite of these regional favorites. American pale ale is another drink choice that provides the same contrasting effect with its toasted maltiness and citrus-like flavors balancing the peppery qualities of Abruzzese and Calabrese.

Share it...

Match the intensity of these strongly spiced meats by marrying them with a bright, acidic cheese like chèvre, also known as goat cheese. With tangy, earthy flavors, goat cheese has an exceptional creaminess that complements the grittiness of Abruzzese and Calabrese. Top slices of a crusty baguette with smooth chèvre sprinkled with black pepper and flavor-packed Abruzzese and Calabrese. Add another layer of flavor to this mouthwatering appetizer with bright, luscious marinated tomatoes.



Taste it...

Sopressata is made in a similar style to salami but is a coarser grind and is delicately seasoned with whole peppercorns for an even more refined flavor. Hot sopressata has an added layer of spice with notes of paprika, peppercorns, and crushed red pepper.

Pair it...

The floral, buttery traits of Chardonnay are the perfect counterparts to spicy salami like hot sopressata. Offering a warm, succulent taste and hints of white wine that enhance with age, sopressata requires a beverage pairing that has the vigor and potency to take on its defined, pepper-intensive spice profile. Chardonnay fits that description, as its ripe impression of sweetness, diverse fruit flavors and medium-high acidity accent ingredients with simple, sophisticated seasonings such as sopressata.

Sweet ciders have a similar effect when paired with this top-quality meat. Their rich, bubbly textures and fruit-forward flavor profiles complement the spiciness. Pear cider is an excellent choice due to its slightly bitter, vanilla and citrus-like flavors that are not too fruity, but just the right amount to balance the slightly salty, spicy, aromatic zip of sopressata and hot sopressata.

Share it...

Feature lean, spicy sopressata atop a classic Italian bread such as focaccia. Add chili pepper to liven the spice factor, as well as provolone cheese, roasted red pepper paste, roasted garlic and fennel to create an aromatic, appetizing meal.



HOT SOPRESSATA & SOPRESSATA





HOT CAPICOLLO

Taste it...

Our hot capicollo is fully cooked with natural juices and features lean cuts of pork marinated in brine and seasoned with paprika.

Pair it...

Featuring a balanced blend of hot spices, our hot capicollo is a delicacy with a bold flavor, tender texture and exquisite mouthfeel. Sweet and spicy is a timeless combination, creating the perfect opportunity to accent hot capicollo with an intensely fruity wine such as Lambrusco. Made in Emilia-Romagna, Italy, this crisp, exceptionally dry Italian red can offset the spiciness of hot capicollo. Best when chilled, Lambrusco has a frothy texture and effervescent, acidic body that complement hot capicollo's pungent seasoning, making a sophisticated combination.

You can also combat hot capicollo's spice with a hoppy, aromatic dry-hopped cider. An on-trend spirit, dry-hopped cider helps to bridge the gap for craft beer lovers looking for something new – it offers familiar flavors with a tangy twist. Its sweet, hoppy aromatics have a highly developed complexity that's a delicious fit with the striking characteristics of hot capicollo. Hot capicollo also harmonizes well with a citrusy session IPA. This fruity brew helps reduce the intense spice factor with its zesty tones, as well as its hop-dominant profile that presents a bittersweet finish to a hot meat variety.

Share it...

Enjoy the fiery flavor of hot capicollo in sandwiches, atop pizza or mixed into pasta. For a shareable dish that combines savory and sweet ingredients, highlight hot capicollo in a phyllo tart filled with a tasty mixture of pears, Brie and caramelized onions sprinkled with fresh sage.



FINOCCHIONA SALAMI



Taste it...

Take your taste buds on a journey through the hills of Tuscany with our finocchiona salami. Made with a delicious blend of premium pork and Italian-inspired seasonings, each bite is a sensory delight, with the tender meat perfectly complementing the subtle yet unmistakable taste of fennel. This traditional Italian delicacy boasts a fragrant aroma and rich, meaty flavor that's sure to satisfy.

Pair it...

"Finocchio," translating to fennel in Italian, is the star of our finocchiona salami, and countless flavors enhance its distinct taste and aroma. Citrus fruits can balance its mild, slightly sweet notes, while creamy cheeses, such as feta or goat cheese, provide a delicious contrast. Whether enjoyed on its own as a snack, tossed in a salad or presented on a charcuterie board, Finocchiona salami is a gourmet treat that's sure to impress.

For wine lovers, a chilled glass of Riesling or Sangiovese will bring out the best in this meaty delicacy. The fruity, floral notes of Riesling provide a refreshing counterbalance to savory finocchiona, while the bold flavors of Sangiovese pair perfectly with its robust, complex tastes. If beer is more your style, reach for tart, tangy flavors like passion fruit gose that adds a refreshing twist or Framboise lambic with notes of raspberry that create a pleasant balance between sweet and sour.

Share it...

Rich and savory finocchiona salami and tangy, creamy goat cheese make the ultimate food power couple. The crumbly texture of the cheese is the yin to the salami's yang, creating a match made in snack heaven. Add some zesty citrus fruits and crispy crackers for an extra burst of flavor and texture.





CHORIZO CANTIMPALO

Taste it...

Sweet pimentón (paprika) is used in our chorizo to create its wonderfully balanced, luscious and smoky flavor.

Pair it...

An elegant Spanish libation is ideal for pairing with a meat variety of Spanish origin. The elevated spice factor in our sweet and smoky chorizo can be balanced with traditional sherry that has a viscous texture and sweet, nutty flavor. This fortified wine is light-bodied and dry with highly acidic tastes that help emphasize the zests of chorizo and provide harmony to the heat.

Chorizo and scotch ale is another intriguing combination. With copper hues, full-bodied tastes and pronounced caramel character, scotch ale offers residual sugars that help lessen the spice level on the palate. Scotch ale is malty and nutty, begging to be matched with meat boasting grainy textures, a desirable quality of chorizo.

Honey apple cider is another excellent pairing to consider, as one can never go wrong with a sweet and spicy duo. The distinct sweetness of honey apple cider is strong on the nose, yet softens some of the striking flavors of chorizo, allowing both food and drink the chance to shine.

Share it...

Our chorizo is perfect for cooking and incorporating into recipes or showcasing on sandwiches. Castelvetrano olives, Italy's most ubiquitous snack, make a delightful pairing with chorizo's smoky bite. Create a spread that is sure to please with brilliantly green Castelvetrano olives, sweet dates, Spanish-inspired Manchego, guava passion fruit jam and chorizo cantimpalo on crispy crostini.



Taste it...

Our charcuterie salami is truly one of a kind. It's made from the same premium cuts of pork as our classic prosciutto, then air-dried and aged like a traditional salami for a unique flavor profile we like to call "prosciutto-inspired salami."

Pair it...

Presenting depth and flavor with every bite, our charcuterie salami pairs well with wines like Chenin Blanc and Vouvray. Their acidity cuts through its richness and enhances its umami flavors. A crisp, clean beer, such as Kolsch or pilsner, can also complement charcuterie salami as it mellows the meat's saltiness and refreshes the palate between bites. If you prefer a bolder taste, malbec is a full-bodied red wine that stands up to the meat's intense flavors and satisfies even the most discerning palates.

Charcuterie salami is more than just a pizza and sandwich topper! It's a versatile ingredient that adds savory goodness to any dish. Use it as the star of your next board or platter, or dice it up for a protein-packed addition to salads, wraps, soups, calzones, casseroles and more.

Share it...

To create a harmonious balance of flavors and textures, enjoy charcuterie salami with a spread of your sweet and salty favorites, like fresh seasonal fruits and aged Gouda.



CHARCUTERIE SALAMI





APPETAGGIOS, STICKADOS & SNACK PACKS



Taste it...

When hunger strikes and time is tight, our Appetaggios, Stickados, and snack packs will satisfy your cravings in just a few bites. Featuring authentic craft Italian meats with all the mouthwatering flavor you've come to expect from Fiorucci, our snacking options are ready to eat and ready to share.

Pair it...

If you're looking for a refreshing pick-me-up, pair our snacks with fruity wheat beer or rosé hard cider. Acidic beverage options, like Grüner Veltliner, are also an ideal match, while a bold wine like Cabernet Sauvignon can stand up to the meat's complexity. The best part about our snack options? Snacking isn't all they're good for – incorporate them into your favorite recipes, from sandwiches to salads and more.

Share it...

Perfect for any occasion, from casual get-togethers with friends to sophisticated soirées, these savory and salty bites create a delicious shareable spread. Pair them with a variety of wines, beers and good company. No matter how you choose to indulge in our snacks, they will leave you completely satisfied.



100% NATURAL

100% NATURAL



Taste it...

All natural and all delicious, our all natural Paninos feature 100% natural uncured Italian meats wrapped around rBST-free mozzarella cheese. With no nitrates or nitrites used in the curing process, our all natural Paninos are low-carb, low-sugar options loaded with flavor and better-for-you goodness. Fiorucci also offers a full line of 100% natural deli meats and snacking options.

Pair it...

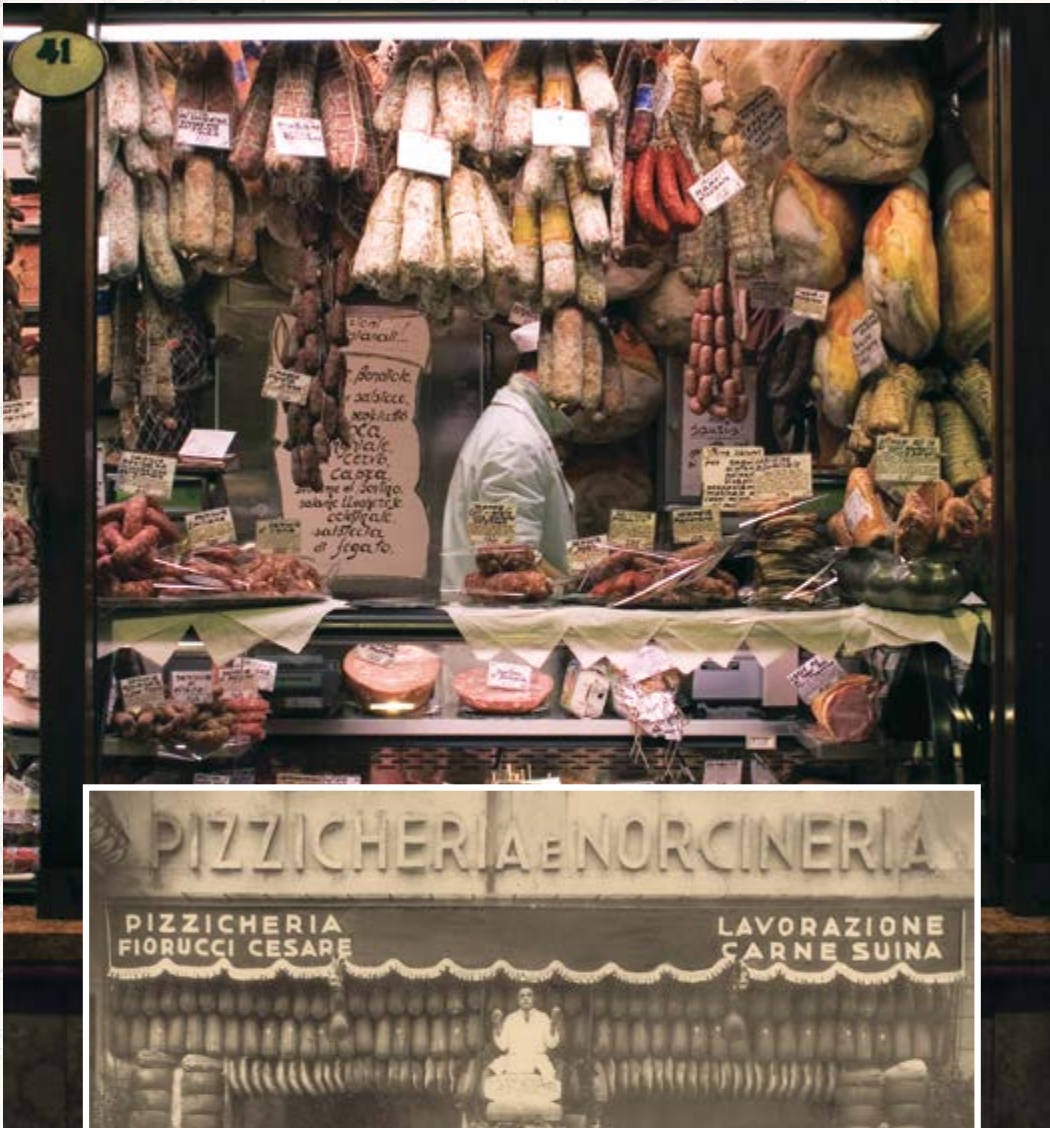
Our all natural Paninos are a natural match with a variety of ingredients, flavors and beverages. Their delicate flavors and textures complement the crisp acidity and fruit-forward notes of an unoaked Chardonnay or Pinot Noir. These light-bodied wines enhance the savory and salty notes of the Paninos.

If you're in the mood for something a bit hoppier, try pairing all natural Paninos with a hazy fruity IPA beer containing fruity hop flavors that provide a refreshing contrast to the robust charcuterie. For a sweet and tangy option, try a semi-dry apple or pear hard cider. The slightly tart notes of the cider bring out the sweetness in the charcuterie, while the carbonation and acidity help balance the saltiness of the meat and cheese. Trust us; this pairing will have you reaching for another bite and sip every time.

Share it...

Our natural Paninos are as versatile as they are delicious, making them excellent for appetizers, snacks, salads and more. For a classic indulgence, create a simple, shareable spread featuring your favorite all natural Paninos, deli meats, and snacking options alongside crisp Italian breadsticks, crackers, fresh berries, olives and nuts.





Tradition & Innovation
SINCE 1850

FiorucciFoods.com



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