

Dry Cured Product	Dry Cure Time	Description/Pairing	Beverage Pairing
Abruzzese Dry Sausage	Dry cured for 24 days or more	Mild, rustic Italian flavor with white wine inspired by Abruzzo on Italy's eastern coast. Slice medium-thin at an angle with Boar's Head Manchego Cheese and crackers.	Rioja
Bianco D'Oro Italian Dry Salame	Dry cured for 14 days or more	A subtle, complex flavor with wine and Italian style seasonings. Slice medium-thin at an angle on an Italian sandwich with Boar's Head Fontina Val D'Aosta Cheese and olive oil.	Malbec
Hot Abruzzese Dry Sausage	Dry cured for 24 days or more	Spicy, rustic flavor with white wine inspired by Abruzzo on Italy's eastern coast. Slice medium-thin at an angle as a topping for a pizza with Boar's Head Whole Milk Mozzarella Cheese.	Pinot Grigio
Old World Delicacies™ Hot Italian Dry Sausage	Dry cured for 21 days or more	Highly spiced, rich flavor by the Master Salumieres of Italy. Slice thin at an angle in a salad with Boar's Head Blue Cheese Crumbles, olives, tomatoes, and a vinaigrette.	Freisa d'Asti
Hot Italian Dry Sausage	Dry cured for 24 days or more	Spicy flavor with Italian seasonings and white wine. Slice medium-thin at an angle in an omelet with Boar's Head Longhorn Colby Jack Cheese.	Nebbiolo, Pilsner
Old World Delicacies™ Sweet Italian Dry Sausage	Dry cured for 21 days or more	Our richest blend of pork and spices favored by the Master Salumieres of Italy. Slice very thin at an angle on Italian bread with Boar's Head Chipotle Gouda Cheese and sliced mango.	Freisa d'Asti
Pepperoni		Beef and pork blended with pepper and spices in an edible, natural casing. Slice medium-thick with Boar's Head Edam Cheese, apricots, and hearty crackers.	Cabernet Sauvignon
All Natural Salame	Dry cured for 30 days or more	Savory, mild flavor with organic white wine and traditional spices. Slice medium-thin at an angle on an antipasto platter with Boar's Head Fontina Val D'Aosta Cheese.	Cabernet Sauvignon

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Genoa Salame	Cold fermented and dry cured for 30 days or more	Uniquely rich flavor of garlic and pepper authentic to the cuisine of Northern Italy. Slice thin in a salad with Boar's Head Parmigiano Reggiano Cheese and olive oil.	Pinot Noir
Peppered Salame	Dry cured for 14 days or more	An American West Coast inspired flavor with wine, hand-rolled in coarse black pepper. Slice thin at an angle in a salad with Boar's Head Provolone Cheese, tomatoes, vinegar, and olive oil.	Barolo
Italian Dry Sausage	Dry cured for 24 days or more	Mild yet rich flavor of white wine and authentic Italian seasonings. Slice medium-thin at an angle on a baguette with Boar's Head Camembert Cheese and raspberry preserves.	Sangiovese, Hefeweizen Beer
Sopressata	Dry cured for 30 days or more	Rich, robust Mediterranean flavor with savory spices. Slice medium thin at an angle in a salad with Boar's Head Creamy Gorgonzola Cheese Crumbles, dried currants, and a vinaigrette.	Chianti
Hot Sopressata	Dry cured for 30 days or more	A spicy, distinctive flavor with authentic seasonings. Slice medium-thin at an angle in an omelet with Boar's Head Cream Havarti Cheese and sun-dried tomatoes.	Chardonnay
Old World Delicacies™ Hot Sopressata	Dry cured for 24 days or more	A fiery take on our richest, most intense Southern Italian favorite. Slice medium-thin at an angle on French bread with Boar's Head Gouda Cheese and sliced melon.	Chilean Cabernet Sauvignon
Old World Delicacies™ Sweet Sopressata	Dry cured for 24 days or more	A bold, rich flavor with traditional seasonings. Slice medium-thin at an angle with green apple slices and a fondue made with Boar's Head Gruyère Cheese.	Barbera