

Wine Spectator



Real Salami

California chef Paul Bertolli thinks salumi (broadly stated, that's sausages and salami) deserve more respect. "We're going backward now with salumi, just as cheesemakers did, away from industrial and in an artisanal direction," he says. His new business, Fra' Mani, sells a selection of traditional, handmade products. The star of a recent tasting was the soppressata (pictured; about \$20 per pound), a large-bore salami incorporating four cuts of pork meat and two of fat to make what Bertolli calls a "crazy quilt." The flavorings are simple—salt, pepper, garlic and wine—but through the magic of a 110-day aging process, the contents advance into complex, earthy flavors that make it stand apart. Available at www.framani.com.

—O.D.