



Meet the Grower Tempesta Salumi Chicago, IL

Agostino Fiasche and his son Antonio are the proud guardians of a century-old Italian legacy. As co-founders of 'Nduja Artisans (now Tempesta) Salumeria, the Fiasche's are the culmination of five generations of Calabrian salumi makers.

If one's heritage dictates their career path, there couldn't be a better case in point than Tony Fiasche. A son of an Italian family who has been curing salami for five generations, Fiasche didn't take long to realize charcuterie was his. He grew up working in his parents' restaurant, bussing tables when he was 12 years old.

Our ingredients are sourced from the highest quality suppliers. From spices to peppers we make sure that every product we produce is done with care and love.

Our pork products are made with 100% Berkshire Pork, raised on family farms in the Midwest. They are never given antibiotics, no growth promotants or hormones, and always vegetarian-fed.

Our process and preparation has been perfected over generations. We don't take shortcuts in our process or our customer service. We deliver quality.

From curing, smoking, caring and aging our meat we make sure to do our craft in the way you get a natural and traditional quality product.



TEMPESTA™

Artisan Salumi