



Salami of Gastronomy

Tuscany and Traditional



Our Salami

Our salami are obtained from 100% Italian lean and fine pork meats, processed in accordance with ancient traditions by adding salt and spices in a process taken care of by our artisan "artists". The careful drying process and the subsequent slow seasoning give our salami an unmistakable aroma and a taste that is particularly appreciated by the most demanding consumers. All our salami are guaranteed to be free of gluten, lactose and milk derivatives.





Garfagnino

Typical salami of our hills with a good ratio of lean meat: thigh, shoulder and bacon, all lightly salted and flavored with pepper and spices.

Characteristics: 100% Italian meat. Soft and savory taste with aromas that enhance the flavor.

Corallina

The “Maestro lardaiuolo”, interpreter of the peasant tradition, which wanted the salami to be “bagged” only in pork gut, has chosen for this salami the best “il gentile” with a veil of fat inside that allows, protecting it, a long aging.

Characteristics: 100% Italian meat. Soft and savory taste with aromas that enhance the flavor.



Toscanaccio

Typical salami of our region of about 3 kg, it is made with first choice lean pork meat, cleaned and minced to a fine grain to which cubes of lard are added to a tanning consisting of pepper, salt and a few spices.

Characteristics: 100% Italian meat. Strong and savory taste with characteristic aromas of Tuscan salami.





Toscanetto

Typical salami of our region of optimal size for take-away, it is obtained with first choice lean pork meat, cleaned and minced to a fine grain to which are added cubes of lard and a tanning composed of pepper, salt and few spices.

Characteristics: 100% Italian meat.
Strong and savory taste with characteristic aromas of Tuscan salami.

Puntarella Toscana

Typical salami of our region in the size of about 2 and 1 kg, is obtained with lean pork meat of first choice, cleaned and minced to a fine grain to which are added cubes of lard and a tanning consists of pepper, salt and a few spices.

Characteristics: 100% Italian meat.
Strong and savory taste with characteristic aromas of Tuscan salami.



Granduca di Toscana

Each region has one or two salami that are its flagship. Tuscany has the eponymous salami. Tuscan salami is made throughout the region fairly uniformly. Our is called "Granduca di Toscana" (Grand Duke of Tuscany) because it reflects the tendency towards excellence that has always distinguished us.

Characteristics: 100% Italian meat.
Strong and savory taste with characteristic aromas of Tuscan salami.





Mondiola Garfagnina

Typical salami of Garfagnana. Prepared with lean and fat pork of first choice flavored with spices tending to "tasty", stuffed into pork gut whose ends are tied together to form a ball in the center of which is inserted a leaf of laurel that transmit its aroma to the meat.

Characteristics: 100% Italian meat. Strong taste characterized by the laurel aroma that makes it unique.

Gentile Dolce

The noble parts of meat of "heavy Italian pig" chosen for this salami, flavored with a little pepper and stuffed into the "gentle" casing that gives it its name, give, together with the wise and long aging, the unmistakable taste to this Prince of salami.

Characteristics: 100% Italian meat. Delicate but savory taste suitable for the most demanding palate.



Finocchiona G.P.I

Typical Tuscan salami whose name derives from the intense and characteristic flavor that fennel seeds release in the mixture. It has recently obtained the recognition of Protected Geographical Indication whose regulations certify the use of selected meats and the respect of the original recipe.

Characteristics: 100% Italian meat. Strong taste scented of wild fennel.





Sbriciolona

Typical salami of the Florentine Chianti area, it is made with tender lean and fat meats so that, after a short seasoning period, when cut it crumbles, hence the name “la Sbriciolona”. The name comes from the intense flavor that the fennel seeds release in the mixture. Appetizing and soft to the palate, it remains one of the most characteristic cured meats.

Characteristics: 100% Italian meat.
Strong taste scented of wild fennel.

Type Milano

Once upon a time it was the typical salami of the Bassa Milanese area. It is obtained from pork meat with the addition of lard, all finely minced to which salt, pepper and a pinch of spice are added.

Characteristics: 100% Italian meat.
Sweet but savory taste.



Classic and Truffle Fiasca

Salami that takes its name from the characteristic belly shape that recalls the wine flask in which a mixture of finely minced meat is stuffed with the addition of a little salt and pepper in the classic version; with the addition of slices of fragrant truffle for the version of the same name.

Characteristics: 100% Italian meat. Round and slightly savory flavor in the classic version; strong and fragrant in the truffle version.



Spianata Romana

A typical salami of the Lazio region, it is made from finely minced prime lean pork to which cubes of lard, salt, pepper and a pinch of spice are added. The seasoning is preceded by a stop in the press to give the characteristic flattened shape.

Characteristics: 100% Italian meat.
With a strong flavor and typical savoriness of the regional cured meat.

Spicy Venticina

Originally it was a “poor” cured meat with used scraps of fatty meat of little value mixed with abundant hot chili pepper in order to hide the white color of the fat in the orange-red one of the chili pepper. In recent times the fatty part has been replaced with noble cuts such as shoulder and chopped ham. Thus improved it becomes a “noble” and tasty salami.

Characteristics: 100% Italian meat.
Pleasantly spicy and tasty to be used as such or in pizza.



Spicy Pepperino

PEPPERINO partly follows the story of Venticina, but is made into shapes that better suit the needs of the gastronome or the pizza maker, who require a smaller format, also suitable to keep in the fridge at home for tasty and spicy snacks.

Characteristics: 100% Italian meat.
Pleasantly spicy and tasty to be used as such or in pizza.



Oops... I forgot...

 *From 100% Italian Fresh Meat*



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Pancette Guanciali Lardi

Tuscany and Traditional



Our Pancette Guanciali Lardi

Three families of characteristic products of the Tuscan peasant culture, used in the kitchen and elsewhere, are part of that ancient gastronomic history for which the less noble parts were worked with such care and attention to exceed in goodness the most valuable parts of the pig. This mastery was passed down to us by our fathers who, in turn, learned it from the master pork butchers.





Rigatino Avvolto with rind

This delicacy of the palate is obtained from the central part of the pig; the belly. In Tuscany we call Pancetta Rigatino, because it is characterized by evident strips of lean meat alternating with the fatty part which characterizes its delicate and sweet taste. Wrapped, because it is rolled on itself until it obtains a cylindrical shape, inside which the flavors and aromas of aromatic herbs are exalted during the long seasoning.

Characteristics: 100% Italian meat.
Sweet taste full of Mediterranean flavors.

Rigatino Avvolto without rind “double”

We remove the excess fat from two hand-processed national pork bellies and then massage them with salt and herbs for a brief salting process. At the end of this process, the pork bellies are seasoned with a pinch of fragrant herbs and wrapped together for subsequent aging in the cellar.

Characteristics: 100% Italian meat.
Sweet taste full of Mediterranean flavors.



Rigatino Avvolto without rind “single”

Pancetta made from Italian pork is hand-processed and subjected to a brief and thorough salting process with salt, spices and medicinal herbs. Once salted, the bacon is shaken off the salt, skinned and further trimmed, then seasoned with herbs, spices and a little garlic. It is then rolled up and left to rest for further long aging.

Characteristics: 100% Italian meat.
Sweet taste full of Mediterranean flavors.





Rigatino black pepper

The best rigatini are made from Italian pork bellies that are hand groomed and subjected to careful salting with salt and fragrant Mediterranean herbs. At the end of this phase the bacon is shaken off the salt, sprinkled with abundant pepper and hung for seasoning, which lasts, depending on the use, for a short or long period.

Characteristics: 100% Italian meat.
Sweet and delicate taste with an intense aroma of pepper.

Guanciale black pepper

This is the part of the cheek with a thin vein, trimmed into the traditional teardrop shape which, after being skilfully salted, is sprinkled with abundant black pepper and hung to mature. Fragrant and tasty, it can be used in a wide variety of ways: from the classic pasta all'amatriciana, to the crostone heated in the oven or as it is in an appetizing sandwich.

Characteristics: 100% Italian meat.
Sweet and delicate taste with an intense aroma of pepper.



Fiore Guanciale black pepper

This is the part of the cheek veined with lean meat that contains the best of the guanciale trimmed in the shape of a bauletto (small trunk) which, after skilful and brief salting, is hung for slow seasoning which, together with the black pepper coating, confers a sweetness and flavor that is difficult to imitate.

Characteristics: 100% Italian meat.
Sweet and delicate taste with an intense aroma of pepper.





Guanciale chili pepper

This is the part of the cheek with a thin vein trimmed in the traditional teardrop shape which, after being expertly salted, is sprinkled with abundant hot pepper and hung to mature. Fragrant and spicy at the right point, it can be used in a variety of ways by lovers of spicy aroma.

Characteristics: 100% Italian meat.
Sweet and delicate taste with an intense aroma of chili pepper.

Lardo Selezione

The highest part of the lard, embellished with a layer of lean meat, is used for the "Selezione" lard. After careful trimming, it is massaged with chopped aromatic herbs, sea salt and just enough garlic to become a precious and fragrant aromatic brine that will accompany it for a minimum of four months during which it acquires its characteristic aroma.

Characteristics: 100% Italian meat.
Sweet taste characteristic of long aging.



Lardo matured in Conca

The whole rumt, called "gropia", obtained from the Iberian pig, after an accurate massage with aromatic herbs and sea salt, is put in original basins obtained from marble blocks where it rests for a long seasoning that gives it inimitable organoleptic qualities.

Characteristics: Meat of EU origin.
Sweet and delicate taste of a slice that melts in your mouth....





Lardo with Herbs

From the central part of the pig's back, known as "sottogroppa", comes "lardo alle erbette" (lard with herbs). This cut, after being carefully trimmed, is massaged with sea salt and aromatic herbs and laid in overlapping layers. Salting for a minimum of three months will produce a precious brine full of Mediterranean scents that gives the lard a characteristic flavor.

Characteristics: 100% Italian meat. Delicately perfumed and soft taste to the palate.

Lardo Pata Negra

This masterpiece is obtained from the highest part of the "groppa" of the Pata Negra Iberian pig. After being carefully massaged with aromatic herbs and sea salt, it is left to stand for a minimum of four months during which it is seasoned in its own brine.

Characteristics: Meat of EU origin. Delicate taste scented with aromatic herbs and soft to the palate.



Lardo Avolto

After being skilfully salted and seasoned, the best pieces of lard are stripped of their rind, coupled and rolled together. Further seasoning for a minimum of three months confers the characteristic aroma and intense flavor of mature lard.

Characteristics: 100% Italian meat. Intense and sweet flavor.





Lardo paste

Lard paste is part of the Tuscan tradition with the famous hot bread croutons, but it is successfully used to stuff focaccias, as a condiment for legumes or cooked vegetables, to flavor vegetable soups, excellent for fish and white meat. Pleasant and tasty as a condiment for pasta and risotto.

Characteristics: 100% Italian meat.
Balanced taste full of flavor and scents.

Capocollo matured

Capocollo made from local pork, trimmed and massaged with salt and a little pepper. After a brief salting period, it is wrapped in gut or straw paper and tied with string. It is then aged for at least two/three months.

Characteristics: 100% Italian meat.
Delicate taste characteristic of seasoned meat.



Oops... I forgot...

 *Word of Master Larder*



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Traditional Salsicce and Tuscan cooked

Tuscany and Traditional



Traditional Salsicce

The fresh and fragrant sausages of the Tuscan tradition to be consumed in company... they unite and relax with pleasure to the palate and revive the time spent together.





Salsiccia Toscana

Salsiccia Toscana stands out for the quality of its meat and the wise and traditional curing made of aromas that give it its particular taste. The sausage is stuffed into pork casings and tied with string in swivels. It is vacuum-packed to preserve the freshness and fragrance typical of this sausage. Excellent for grilled meats, mixed boiled meats and to create traditional and delicious ragouts, we recommend its consumption only after cooking.

Characteristics: 100% Italian meat.
Typical Tuscan taste.

Salsiccia Chili

Derived from Tuscan sausage, it differs from the latter in the addition to the tanning of preserved peppers and hot peppers. Excellent for grilled meats, mixed boiled meats and to create traditional and delicious ragouts, we recommend consumption only after cooking.

Characteristics: 100% Italian meat.
Intense and slightly spicy taste.



Salsiccia Prosciuttella

Using mainly ham meat and a light spicing, this sausage is produced, which differs from the classic Tuscan one for its unique softness and delicacy of taste. It is stuffed into pork casings and tied with string in the classic "coroncina" (small crown). It is vacuum-packed to preserve the freshness and fragrance typical of this sausage. We suggest eating it only after cooking.

Characteristics: 100% Italian meat.
Delicate and characteristic taste.



Cecco, Salsiccia on stick PA

With ham meat and a light spicing, this new sausage is produced. Once cooked it gives a unique taste, softness and delicacy. The practical bamboo stick makes it easy to cook and eat. It is packaged in a protective atmosphere to preserve its freshness and fragrance. We suggest to eat it only after cooking.

Characteristics: 100% Italian meat.
Delicate and characteristic taste.

Salsiccia Toscana PA

All the flavor of Salsiccia Toscana in a protective atmosphere package. Stuffed in pork gut and tied with string in swivels, excellent for grilled meats, mixed boiled meats and to create traditional and delicious ragouts, we recommend consumption only after cooking.

Characteristics: 100% Italian meat.
Typical Tuscan taste.



Salsiccia Prosciuttella PA

All the flavor of Prosciuttella sausage enclosed in a package in a protective atmosphere. Stuffed into pork casings and tied with string in the classic "coroncina". We recommend the consumption only after cooking.

Characteristics: 100% Italian meat.
Delicate and characteristic taste.





Salsiccia Chili PA

All the flavor of Peperocino Sausage in a protective atmosphere package. Excellent for grilled meats, mixed boiled meats and to create traditional and delicious ragouts, we recommend consumption only after cooking.

Characteristics: 100% Italian meat.
Intense and slightly spicy taste.

Salsiccia Toscana paste

Combining the quality of the meat and the wise and traditional curing made of aromas that give it its particular taste, it is vacuum-packed to preserve the freshness and fragrance typical of this cured meat. Excellent for pizza and to create traditional and delicious ragouts, we recommend its consumption only after cooking.

Characteristics: 100% Italian meat.
Typical Tuscan taste.





Cooked of Tuscan tradition

Local specialties handed down over time. For the flavors of the past.





Porchetta, Roast pork

Oven-baked porchetta obtained from suckling pigs seasoned with a clever blend of spices that are absorbed by the meat which is moist and succulent with a crispy and flavorful crust. It is vacuum-packed in half to preserve all its flavor. Eaten in the classic sandwich with a good glass of wine is an excellent snack.

Characteristics: 100% Italian meat.
Typical Tuscan taste.

Tuscan Bioldo

This is the most characteristic and traditional cured meat of Lucca. The “poor” parts of the pig used for its preparation are boiled, coarsely chopped and stuffed into casings of varying sizes together with its blood, pepper and spices with strong aromas, to be cooked again to uniform its consistency. It is vacuum-packed to imprison its aroma and freshness.

Characteristics: 100% Italian meat.
Strong and decisive characteristic flavor.



Tuscan Soppessata

Since ancient times the most consistent (hard) parts of the pig were cooked and then amalgamated and once cold, cut into slices. From this custom was born soppessata or coppa di testa. The cooked meat is sliced coarsely with a knife, flavored with salt, pepper and spices with a strong aroma, stuffed into bags of cloth, jute or in the same head properly emptied, where cooling became one of the most delicious cured meat.

Characteristics: 100% Italian meat. Strong and decisive characteristic flavor.



Oops... I forgot...

 *The Classic Taste of Tradition*



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Salumi Takeaway

Tuscany and Traditional



Classic and chili Dolce Bugia

New salami of small size but of great taste and quality, is the natural evolution of the "salamella", a product that has received great consensus. The "Dolce Bugia" improves the choice of meat: mainly ITALIAN HEAVY PORK HAM, very thin, no lactose or milk derivatives, gluten free, shortened just enough because... "If you start eat it, you want to see the end!"

Characteristics: 100% Italian meat. On the palate it is not very salty and with a delicate or slightly spicy taste.

Sweet and chili Salamella

Born mainly for a young consumer, it has a mixture of pork mainly of ham, shoulder and little fat of bacon and throat finely chopped and slightly flavored. Short seasoning, cut into chunks is excellent for an aperitif or a nice appetizer.

Characteristics: 100% Italian meat. On the palate it is not very salty and with a delicate or slightly spicy taste.



Poldino

Salami type countryside without preservatives added with a good ratio of lean pork meats all ground to medium / fine grain, salted and flavored with salt, pepper and a little garlic.

Characteristics: 100% Italian meat. Light and delicate taste.



Garfagnino

Salami typical of our hills with a good ratio of lean meats: thigh, shoulder and bacon, all slightly salted and flavored with pepper and spices.

Characteristics: 100% Italian meat. Soft taste, sapid with aromas that enhance the flavor.

Toscanetto

Typical salami of our region of optimal size to take away, it is obtained with lean pork meat of first choice, peeled and ground to fine grain to which are added cubes of lard and a tanning consisting of pepper, salt and a few spices.

Characteristics: 100% Italian meat. Strong taste, savory aromas characteristic of Tuscan salami.



Mondiola Garfagnina

Typical salami of Garfagnana valley. Prepared with lean meats and fat pork of first choice flavored with spices tending to the "tasty", stuffed into pork casings whose ends are tied together so as to form a ball in the center of which is inserted a leaf of laurel that transmits its aroma to the meat.

Characteristics: 100% Italian meat. Strong taste characterized by the aroma of laurel that makes it unique.





Finocchiona GPI mignon

Typical Tuscan salami whose name derives from the intense and characteristic flavor that fennel seeds release into the dough. Recently it has obtained the recognition of Protected Geographical Indication whose Disciplinary certifies the use of selected meats and compliance with the original recipe.

Characteristics: 100% Italian meat. Strong taste scented with wild fennel.



Truffle Salami

Typical hill salami with a good ratio of lean meats: thigh, shoulder and bacon, all lightly salted and flavored with excellent truffles, pepper and spices. After a slow seasoning that enhances the aromas, it becomes a product of extreme refinement, ideal for a gift particularly appreciated by a selected niche of consumers.

Characteristics: 100% Italian meat. Sweet taste with pleasant notes of truffle.



Spicy Pepperino

The Pepperino partly follows the history of Ventricina, but is stuffed into shapes that best suit the needs of the gastronome or pizza maker, which require a smaller format, also suitable to keep in the fridge at home for delicious and spicy snacks.

Characteristics: 100% Italian meat. Pleasantly spicy and savory taste.





Fiore di Sgambato

From a thigh of Community origin, entrusted to a careful and artisanal workmanship, carefully trimmed and squared, an excellent slice is obtained for an optimal yield for takeaway.

Characteristics: Meat of EU origin. Strong red color, delicate flavor.

Pancetta Arrotolata "without rind"

National pork belly hand-groomed and subjected to a short and accurate salting with salt, spices and medicinal herbs. When salting is completed, the bacon is shaken by salt, peeled and further groomed; then seasoned with herbs, spices and a little garlic and then rolled up and placed at rest for further long seasoning.

Characteristics: 100% Italian meat. Sweet taste full of Mediterranean flavors.



Rigatino with black pepper

The best rigatini come from national pork bellies hand-groomed and subjected to careful salting with salt and fragrant Mediterranean herbs. Once this phase is completed, the bacon is shaken by salt, sprinkled with plenty of pepper and hung for seasoning, which lasts depending on the use for a short or long period and then sliced to facilitate takeaway.

Characteristics: 100% Italian meat. Sweet and delicate taste with intense aroma of pepper.





Groppino di Lardo

From our selection and seasoning of all our types of lards: "Selection, with herbs, in the basin, etc." with a careful shearing we bring in the free service department, the groppini of lard for a better use in the kitchen and in convivial snacks.

Characteristics: 100% Italian meat. Sweet taste characteristic of long seasoning.

Guanciale with black pepper

It is the part of the cheek veined with lean that embodies the best of the pillow. Trimmed in trunk shape, after skilful and short salting, it is hung for a slow seasoning that, together with the black pepper jacketing, gives a sweetness and flavor that is difficult to imitate.

Characteristics: 100% Italian meat. Sweet and delicate taste with intense aroma of pepper.



Tuscan Biroldo

It is the most characteristic and traditional cold cut of Lucca. The "poor" parts of the pig used for its preparation, are boiled, coarsely chopped and stuffed into more or less large casings together with its blood, pepper and spices with robust aromas, to be cooked again to even out the consistency. we pack it vacuum-packed to imprison its scent and freshness.

Characteristics: 100% Italian meat. Strong and decisive characteristic flavor.



Tuscan Soppressata

Since ancient times the most substantial (hard) parts of the pig were cooked and then amalgamated and, once cold, cut into slices. From this custom comes the Soppressata. The cooked meats are chopped with a knife in irregular touches, flavored with salt, pepper and spices and then stuffed into cotton canvases, where they cool to become one of the tastiest cured meats of the Tuscan tradition.

Characteristics: 100% Italian meat. Strong and decisive characteristic flavor.

Fresh sliced salami

Ready to be enjoyed at any time



Perna di Fossanera

Open and.... the intense scent of freshly sliced "PERNA DI FOSSANERA", inebriates and stimulates the appetite...



Fiore di Sgambato

Open and.... the gentle scent of freshly sliced "FIORE DI SGAMBATO", inebriates and stimulates the appetite...



Rigatino Avvolto

Open and.... the characteristic scent of freshly sliced "RIGATINO AVVOLTO", inebriates and stimulates the appetite...



Salame Garfagnino

Open and.... the characteristic scent of freshly sliced "GARFAGNINO", inebriates and stimulates the appetite...



Salame Poldino

Open and.... the gentle scent of freshly sliced "POLDINO", inebriates and stimulates the appetite...



Salame Pepperino

Open and.... the characteristic scent of freshly sliced "PEPPERINO", inebriates and stimulates the appetite...





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Prosciutti

Tuscany and Traditional



Our Prosciutti

Our hams are obtained through a process that respects the most ancient tradition. We use the finest legs of selected pigs, processed with the addition of salt and spices by expert hands that know how to take care of them. The attention paid to the salting, maturing and slow seasoning phases give the meat a particularly unmistakable taste and fragrance.





Perna di Fossanera

An accurate selection of pork legs, exclusively national, a mixture of salt and fragrant spices, a long and wise seasoning in a hilly environment, a black pepper scented filling, which gives PERNA DI FOSSANERA an elegant appearance, releasing its aroma slowly to the meat which, appropriating it, returns it to each slice.

Characteristics: 100% Italian meat.
To the palate it is slightly salty but savory, with a delicate taste.

Perna di Fossanera boneless

Carefully boned, the PERNA DI FOSSANERA pork leg is presented for salting, boned and groomed for a long and skillful seasoning, in a more practical form for the cutting counter.

Characteristics: 100% Italian meat.
To the palate it is slightly salty but savory, with a delicate taste.



Sgambato di Fossanera

After an accurate and wise choice, the fresh Italian thighs, selected for their characteristics of birth, breeding, age of butchering and trimming, are entrusted to artisan "artists" who, by dosing salt and patient seasoning, give us a product of high-quality charcuterie that embodies tradition and experience typical of Tuscany.

Characteristics: 100% Italian meat.
Strong red color, delicate flavor.





Prosciutto Toscano PDO

Prosciutto Toscano has a delicate flavor, the crimson red of the slices, dry and lean, the intense taste enhanced by a slight flavor, make it unique in the panorama of national hams. The protection of the Protected Designation of Origin gives the product the security of process necessary for recognized excellence.

Characteristics: 100% Italian meat.
Tasty, moderately salty, with aromas of black pepper and spices.

Prosciutto Nostrale Tasty

Italian pork thighs chosen for their homogeneity of fat and lean, trimmed, salted and seasoned according to the Tuscan-Umbrian tradition that enhances the flavor and aroma of the typical cured meats of these wonderful lands.

Characteristics: 100% Italian meat.
Intense red color, savory flavor and strong scent.



Fiore di Coscia with black pepper

Selection of pork legs of EU origin, boned and groomed in the shape of a "bauletto", salted with spices and black pepper, presented in a "shirt" of abundant ground pepper.

Characteristics: Meat of EU origin.
Strong red color, robust and sapid taste.





Sgambato Oro with black pepper

After an accurate choice, the fresh legs of EU origin, selected for their characteristics of birth and breeding, are entrusted to artisan "artists" who, dosing salt and patient seasoning, give us a product "coated" with black pepper according to the Tuscan taste in respect of tradition.

Characteristics: Meat of EU origin.
Strong red color, pleasantly savory flavor.

Spallotto with black pepper

The pulp of the shoulder of Italian pork, salted and seasoned according to Tuscan tradition, becomes a cured meat that evokes flavors and textures that take us back in time, when the pig was used to make four hams: two "front" hams and two "back" hams.

Characteristics: 100% Italian meat.
A savory flavor, with aromas of black pepper and selected spices.



Fiore di Sgambato

From a leg of EU origin, entrusted to a careful and artisanal processing, carefully trimmed and squared, with or without rind, we obtain an excellent product for an optimal yield at the cutting counter.

Characteristics: Meat of EU origin.
Strong red color, delicate flavor.





Culatta di Fossanera

An accurate selection of pork legs, exclusively national, a mixture of salt and fragrant spices, a long and wise seasoning in a hilly environment, protected in the lean part by a filling characterized by the black coloration due to the pepper, which besides giving the CULATTA DI FOSSANERA an elegant appearance, releases its aroma slowly to the meat which, appropriating it, returns it afterwards in each slice.

Characteristics: 100% Italian meat.
Strong red color, delicate flavor.

Prosciutto di Parma PDO

On the best pork legs selected by birth, breeding and slaughtering, as required by P.D.O. regulations, the Consortium branded the authenticity mark after salting and seasoning exclusively in the Parma area, to obtain a ham known and appreciated all over the world.

Characteristics: 100% Italian meat.
Sweet taste typical of the region's cured meats.



Prosciutto Nostrale Sweet

After careful and long curing of national pork legs chosen for their homogeneity of fat and lean, we obtain a ham of optimal quality.

Characteristics: 100% Italian meat.
Strong red color, sweet taste, delicate aroma.





Sgambato Oro

After an accurate choice, the fresh legs of EU origin, selected for their characteristics of birth and breeding, are entrusted to artisan “artists” who, dosing salt and patient seasoning, give us a product “coated” with a white putty that protects the meat.

Characteristics: Meat of EU origin.
Strong red color, pleasantly savory flavor.

Fiore di Coscia with Chili

A selection of pork legs of EU origin, boned and groomed in the shape of a “bauletto”, salted with spices and chili pepper and presented in a “shirt” of abundant chili pepper.

Characteristics: Meat of EU origin.
Strong red color, slightly spicy and savory flavor.



Sgambato Oro with Chili

After an accurate choice, the fresh legs of EU origin, selected for their characteristics of birth and breeding, are entrusted to artisan “artists” who, dosing salt and patient seasoning, give us a “coated” product with a prevalence of bruised chili pepper that gives a slight spiciness to the slice.

Characteristics: Meat of EU origin.
Strong red color, slightly spicy flavor.



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