



1968

# BENEDICTO

*Simonini*



AS LONG AS IT TAKES  
Long cured Prosciutto



We work with  
the passion  
for excellence,  
respecting  
traditions and the  
environment in  
which we live.

Vittorio Simonini



BENEDICTO  
*Simonini*





**BENEDICTO**

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# Benedicto,

## TALENTS SEASON FOR YEARS

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Since 1968, we have spent most of our life in our prosciutto factory where we select, massage, hang and cure our hams.

During all this time, our talent has also matured, and a few years ago we realised that the time had come to use it to make something extraordinary.

Therefore, we used all our knowledge and created the best product we could have ever imagined: a long-cured prosciutto, refined and selected to aspire to perfection.

We have called it Benedicto because it represents the best of us, our wealth of experience, knowledge, and love, in a word, our blessing.





**BENEDICTO**

## Authentic

Benedicto is different.

For it is made of an ingredient nobody can buy: the time.

Because the raw materials are both excellent and natural: selected thighs, ideal for the long curing that takes place naturally according to the rhythm of the seasons, the air that comes in through the open windows overlooking the uncontaminated valley, as it once was.

Benedicto is available in limited quantities as each ham is followed one by one during the various stages of curing and refinement to guarantee unparalleled final quality.

For these reasons, Benedicto is also good for the spirit. Because its flavour takes us where everything is more authentic: men, seasons, emotions. We could not do without all of this, because it is part of our being, our past as well as our future.



**BENEDICTO**

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# **Castrignano**

**A PLACE  
OUTSIDE TIME**

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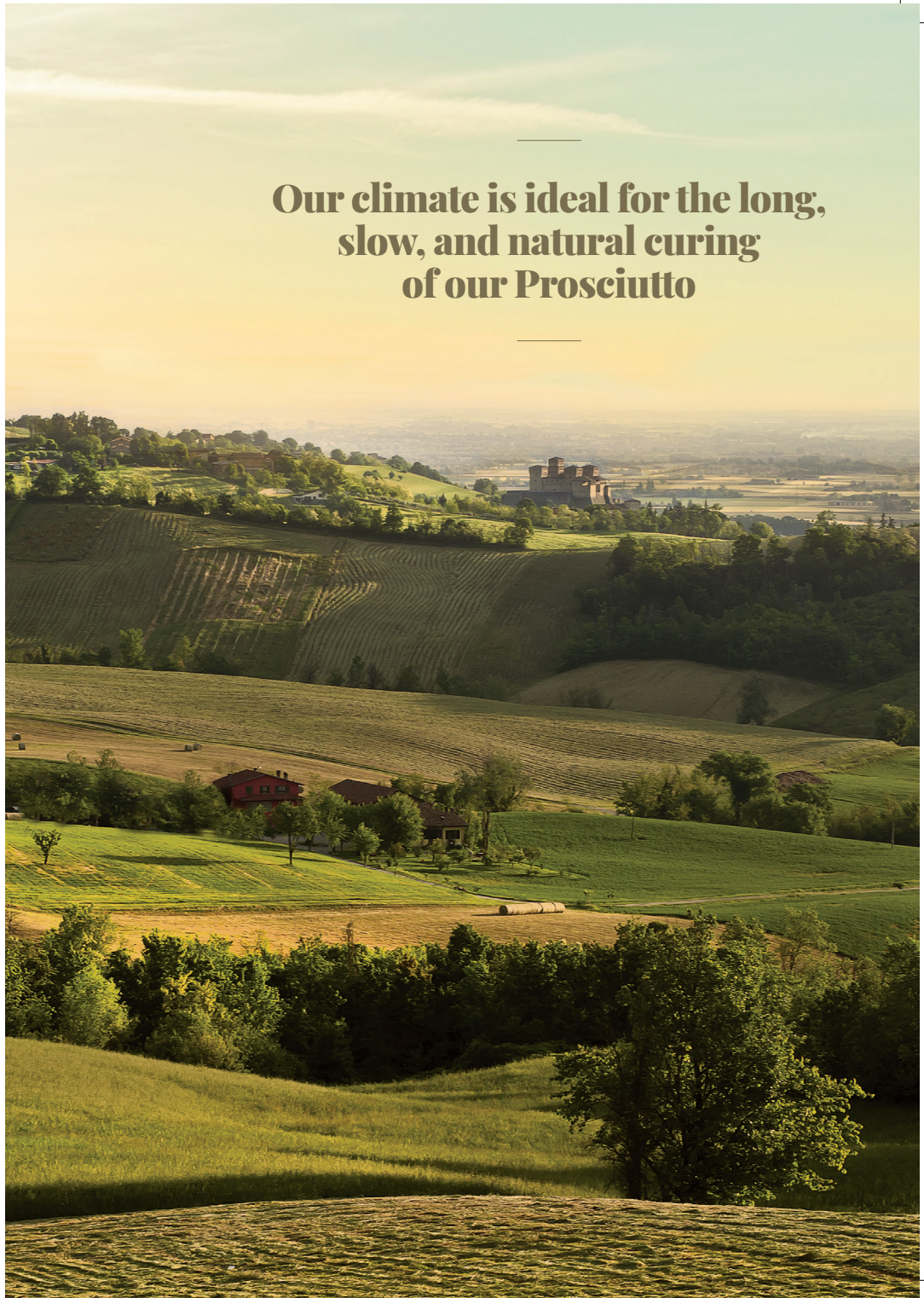
Our prosciutto matures surrounded by nature, in the woods, where the air is clean, and the microclimate is exceptional to favour the ideal curing conditions. On the hill, like a castle, stands our prosciutto factory. Here, our family has grown up, always united, with respect for an uncompromised artisan quality.

Benedicto was born from this desire to surpass ourselves. And if today you have the privilege of having it on your table, do not take it for granted, because only a few pieces are worthy of this name; the fruit of love, time, and man's imagination.

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**Our climate is ideal for the long,  
slow, and natural curing  
of our Prosciutto**

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# The Quality IS CLEAR



## Raw Material

Only the best large-sized thighs from pigs over 10 months of age, and coming from the Po valley, are specifically selected, and used.

## Ingredients

Italian pork meat, very little natural sea salt, no preservatives or additives added.

## Processing Stages

Thigh selection - Trimming - Salting - Desalting - Pre-rest - Rest - Demoulding - Washing - Drying - Initial curing - Greasing - Final curing - Lard coating - Final selection

## Traceability

Every single ham is traceable, and the origin and the various processing stages are easily identifiable.

## Features of Prosciutto

Minimum curing 30 months, bright pink colour interspersed with pure white marbling fat, sweet and delicate flavour, fragrant aroma with ample but balanced scents.

Soft and firm slice.

Thanks to the long curing it features a better digestibility due to the high content of free amino acids.

## Tasting advice

BENEDICTO is ideal for a healthy, balanced, and wellness-oriented diet.

The fat, low in cholesterol and rich in unsaturated fats, enhances the aroma and sweetness of the lean part.

To maintain its organoleptic properties, remove it from the fridge one hour before tasting.

### Whole Boned

SLOW CURING



### Deboned

SLOW CURING



### NUTRITIONAL VALUES

(Source: Consorzio Prosciutto di Parma)

Energy value	1113 kj 267 kcal
Fats	18 g
- of which: saturates	6.1 g
Carbohydrate	<0.5 g
- of which sugars	0 g
Proteins	26 g
Salt	4.4 g



GLUTEN  
FREE



NO  
GMOs



NO POTENTIAL  
ALLERGENS

**CHECKS:** According to the HACCP plan in place: CSQA Certifications.



The slow curing in the  
pure air of the hills.

**SIMONINI VITTORIO**

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