



BENEDICTO  
*Simonini*

1968



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AS LONG AS IT TAKES  
Long cured Prosciutto



SINCE  
**1968**  
*Slowly*



**BENEDICTO**



## **As long** **AS IT TAKES**

Fifty years have passed since my family and I started making prosciutto. In this half a century, we have been able to see the precious action of time on us and our work. The way in which it has changed us, filling us with experience and know-how, and how it has changed our premises, infusing each crevice with flavours.

Time has taught us many things, but first and foremost it has taught us to respect it. To let it do its work, not to rush, not to be ahead. It has taught us that our products change and are added to. Slowly. And that speeding up the process is equivalent to breaking a universal balance. This is why the authentic flavours when time ruled the world no longer exist.

But my family and I are from a different way of life.

We can still hear the sound as well as the silence of this ancient valley. The deep-rooted connection between man and nature is still alive in our minds.

All this has led to the desire for perfection and to the idea of creating prosciutto whose distinctive ingredient was time. So we asked it if it agreed, if we should have to wait long. And it told us to be patient, that the time would come when we will call it blessed, Benedict, for its flavour and aroma!



# Benedicto was created at Castrignano

A PLACE THAT WAS FOUGHT  
OVER FOR ALMOST A CENTURY

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First between bishops and lordships, and later at the centre of the historical rivalry between the Rossi and Terzi families. This “Certo monte” (particular mountain), as Azzo da Correggio defined it, was really fought over by everyone. For its castle, which guaranteed a strategic position, but perhaps also for its beauty, which has always soothed one’s heart.

Today we have the privilege to be here.

Without having to fight against anyone. Our business is on this hill, just like the castle used to be.

And we do not want to be the only ones to benefit from this privilege. That is why, over time, we have nurtured our talents and today we are ready to share our best product with you.





1968

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AS LONG AS IT TAKES



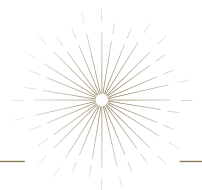
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BENEDICTO

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AS LONG AS IT TAKES





## OUR benediction

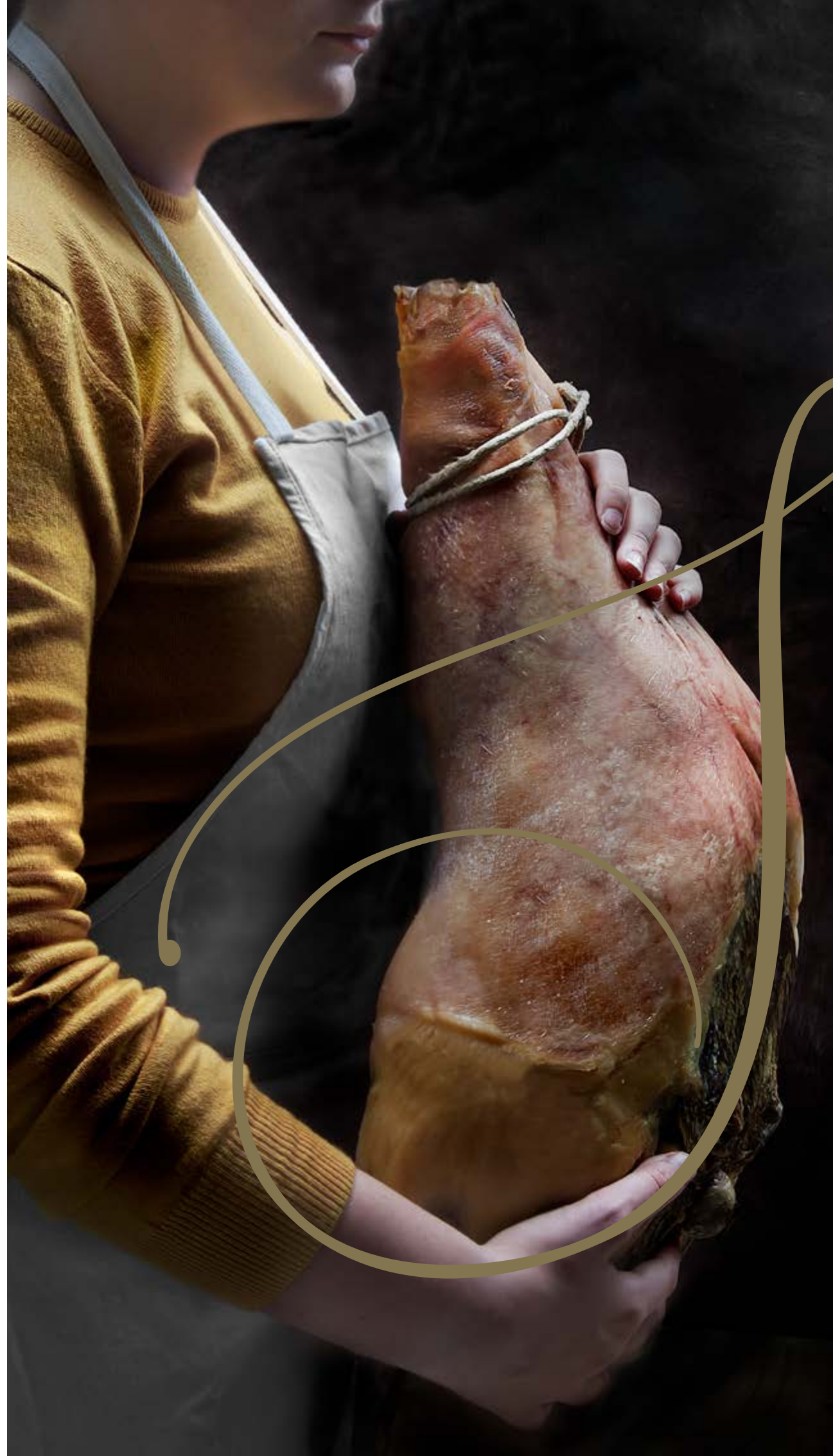
We like to believe that a benevolent presence has always watched over our family.

The history of Castrignano has taught us to wait and safeguard. It has taught us to bless our work each day, to do well. To take care of what we do. We do not take anything for granted. Not even the sun, wind, trees and flowers.

We do not take the artisan quality of our work for granted, neither the selection of everything we produce.

This is what benediction means to us: to appreciate, look after and protect.

We have placed all our experience, care and patience in Benedicto, to aspire to perfection and provide charcuteries and restaurants with the true flavour of Dry Cured Prosciutto of the past, an authentic gourmet experience.





## Just like time, selection

MAKES ALL THE DIFFERENCE.

## THIS IS HOW Benedicto is born.

Making Benedicto requires the places, excellent raw materials and people with know-how...

The Simonini family have all this, and much more: the shared desire to excel, thereby coming up with the idea of a product that should be so perfect to be called Benedicto. It is the result of progressive selection through all the different processing stages which does not stop when the prosciutto could be ready for the market: this is the start of another challenge, selecting the best of the best for long curing where time perfects and provides extraordinary aromas and flavours.

Needless to say, selection does not go hand in hand with quantity and production is limited since this is the only way to respect the criteria of quality and uniqueness that define it.



And now, tell me...  
what would you be willing to wait  
this long for?

Even if it is only to enjoy a moment  
of perfection,  
a moment in which nothing is  
amiss.

If only to realise how precious  
time is.

If only for that instant in which all  
your senses unfold at once, just  
like on certain spring days when  
the light is almost azure and you  
can almost touch the sky.

Or if only, for that magical  
moment in which your taste buds  
meet an incredible flavour, much  
more than one sense only can  
contain. And the taste buds come  
to life again and are set free, full of  
emotion, just like the first time.



BENEDICTO

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# Long Maturing



AND AFTER HAVING  
COSSETED IT,  
**time brings it  
to your table.**

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After curing that lasts up to 36 months, Benedicto prosciutto is ready for you.

You can find it in specialised charcuteries and in attentive and professional catering, which knows no compromises in terms of quality to gratify an increasingly informed consumer seeking a real sensorial experience in food.



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SIMONINI

**SIMONINI VITTORIO**

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