



**GIORGINI**

· tradizione dal 1890 ·



## **PORCHETTA and TRONCHETTO**

Our Porchetta has a delicate flavor, typical of meat chosen by our masters.

To make it we use prime pork, they are boneless and seasoned with natural flavors as salt, pepper, garlic and rosemary. It is stitched by hands around the traditional pole that we allow us to turn it for an optimal browning. Tronchetto is the “heart” of porchetta, generally it is fatter and it has a flavor more pronounced than porchetta. To make it, it is used only the central part of pork.

## **SHELF LIFE AND PRESENTATION**

Entire pig with head – 30kg approx;  
Simple wrapping - 10 days.

Tronchetto - 12kg approx;  
Entire, sliced or 3kg/6kg piece  
vacuum-packed - 30 days.

To be stored at  $0^{\circ}\text{C} < T^{\circ} < +4^{\circ}\text{C}$





## **PORK SAUSAGES AND LIVER SAUSAGES**

Our sausages have a delicate flavor, almost sweet. We use fine lean meats, as shoulder and ham, and fat parts as bacon; they are ground and mixed with natural flavors as salt, pepper, garlic and local wine.

Liver sausages have a flavor more pronounced, they are made with the addition of some entrails, pillow and bacon, salt, pepper, garlic, orange zest, hot pepper and local wine.

You can try our sausages both raw and mature.

## **SHELF LIFE AND PRESENTATION**

Sausages of about 70gr;  
packs of 2kg, 5kg or 10kg;

Vacuum packed - 12 days.

To be stored at  $0^{\circ}\text{C} < \text{T}^{\circ} < +4^{\circ}\text{C}$



## **COPPA DI TESTA**

The coppa di testa has a characteristic flavor, that carry back in time. We use pork entrails, they are first boiled, then they are chopped with the knife and finally they are mixed with flavors as salt, pepper, garlic and orange zest.

## **SHELF LIFE AND PRESENTATION**

Pieces of 3kg or 6kg.

Vacuum packed - 30 days.

To be stored at  $0^{\circ}\text{C} < \text{T} < +4^{\circ}\text{C}$ .





## **SALUMI STAGIONATI**

Capocollo, pancetta, guanciale, prosciutto, salami, every part of pork has its characteristic flavor. Our masters sharpen these: they knead and flavor them, and they follow the seasoning of the products until the end.

In this processing time is our best ally.

## **SHELF LIFE AND PRESENTATION**

Entire - variable depending on the product.

Whole or in pieces  
Vacuum packed - 30 days

To be stored at  $0^{\circ}\text{C} < T^{\circ} < +8^{\circ}\text{C}$



## **PORCHETTERIA GIORGINI....**

...it is place where prime italian pork meat are made according to the old family recipes, by our masters. In this place you can taste our delicacies. You could also know the story of our products, that proceeds step by step with the story of our family and of the little village of Selci.







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