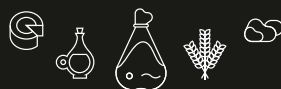


PRODUCT CATALOGUE

ECCELLENZE ALIMENTARI
FEDELI



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HAMS AND CURED MEATS



Prosciutto di Norcia IGP



The Fedeli family's flagship. The thighs come exclusively from farms and slaughterhouses that respect the strict specifications of the PDO. Totally natural, without the use of preservatives or dyes. Ham with a balanced and unsalted taste.

Unit size
From 9 to 11 Kg

Ageing
Minimum 18 months

Ingredients
National pork leg, sea salt, pepper.



Prosciutto di Norcia IGP

AGED 24 MONTHS



Maximum expression of our work and our experience. A limited production capable of maximizing the organoleptic qualities and aromas of the product.

Unit size
From 9 to 11 Kg

Ageing
Minimum 24 months

Ingredients
National pork leg, sea salt, pepper.



Prosciutto di Norcia IGP

BONELESS



Vacuum-packed product, it is boned only after having reached the same characteristics that distinguish our Prosciutto di Norcia IGP.

Unit size

From 7 to 8.5 Kg

Ageing

Minimum 18 months

Ingredients

National pork leg, sea salt, pepper.



Prosciutto di Cinta Senese DOP



One of the traditional Italian examples of excellence. Produced exclusively from Cinta Senese pigs with PDO certification, the only guarantee on the purity of the Cinta Senese breed, a native breed dating back to the 14th century. These pigs graze in the wild, up to two years old, eating only first blooming fruits, including acorns, truffles, chestnuts, olives and berries. Its flesh has a ruby red color, its taste is intense and inimitable, and the fat has a unique melting point. Those who taste this product will be pleasantly surprised.

Unit size

From 8 to 12 Kg

Ageing

30 months

Ingredients

Cinta Senese DOP pork leg, Cervia salt, black pepper.



Prosciutto di Mangalica



Ham made from pure-bred, wild Mangalica pigs up to two years old. This highly prized breed of pig is characterized by its unmistakable thick and curly coat, usually blond, or black and white or, more rarely, pink. It is a very fat pig, that grows slowly in absolute freedom. Characterized by a very intense flavor and a fat with an oleic acid content comparable to Iberian pigs, which literally melts in the mouth giving a sense of unique sweetness.

Unit size

From 7,5 to 8,5 Kg

Ageing

30 months

Ingredients

Mangalica pork thigh, salt.



Jamon de bellota 100% iberico

AGED 48 MONTHS



Maximum expression of the Iberian tradition, coming from the pastures of Extremadura, an ideal ecosystem for the conservation and breeding of the 100% Iberian pig. These pigs, which represent only 2-3% of the Iberian species, are fed almost exclusively with acorns, and have a surface of about 5 acres of land per specimen, in which they graze freely for about 2 years. Gifted with an intense red color, brilliant because of intramuscular fat, which gives it the characteristic greasiness due to the acorn-based diet. On the palate it has an intense and persistent taste, which melts in the mouth. A unique experience.

Unit size

From 7 to 8 Kg

Ageing

48 months

Ingredients

100% "Acorn" Iberian pork thigh, salt.



Prosciutto toscano artigianale



Ham produced from national pigs. It is completely handmade. The garlics still pounded in the mortar and then spread on the ham one by one. This particular process and the ageing in a healthy environment confer to this ham a taste and a very special scent. It is really like the hams of the past, fully reflecting the true Tuscan tradition. Limited production.

Unit size

From 9 to 11 Kg

Ageing

Minimum 20 months

Ingredients

National pork leg, salt, natural flavors, spices.



Prosciutto Nazionale



Ham made from national meats. With a slightly elongated shape, this product is seasoned with a typical Umbrian spiciness that gives a stronger flavor enhancing the aromas of wine, garlic and juniper.

Unit size

From 8,5 to 10,5 Kg

Ageing

Minimum 16 months

Ingredients

Pork leg, salt, juniper, garlic.



Spalletta Nazionale



Quality shoulder from national pigs processed according to the Norcina tradition with a full-bodied, savory taste and a very intense smell. A jewel of the butchery recovered using the most typical and traditional recipes.

Unit size
From 7 to 8 Kg

Ageing
12 months

Ingredients
Shoulder of national pork, salt, pepper.



Spalletta Nazionale

BONELESS



Product obtained from the processing of shoulders of national heavy pigs, shows a good portion of fat. Characterized by an intense flavor, not too savory, red in color and with a typical crescent shape. Very tasty on the palate.

Unit size

From 4 to 5 Kg

Ageing

12 months

Ingredients

Shoulder of national pork, sea salt, pepper.



Sgambato Nazionale



It is obtained from thighs of heavy domestic pigs, freshly boned, with a balanced quantity of fat. Seasoning, made with sea salt and pepper, without the use of any preservative, ensures maximum authenticity. The taste is sweet and balanced.

Unit size

From 8,5 to 10,5 Kg

Ageing

Minimum 10 months

Ingredients

National pork leg, sea salt, pepper.



Sgambato



Product obtained from selected German meats, which ensure a always constant quality level. Freshly boned, it is processed according to an ancient Umbrian tradition. Seasoning is completely natural, only salt and pepper.

Unit size
From 6 to 8 Kg

Ageing
Minimum 7 months

Ingredients
Pork leg, salt, pepper.



Snocciolato



Product similar to Sgambato, freshly boned, obtained with innovative processing techniques. Sweet and delicate taste.

Unit size
From 7 to 8 Kg

Ageing
9 months

Ingredients
Pork leg, salt, pepper.



Granspeck



Freshly deboned product, obtained from carefully selected German meats, which always ensure a constant quality level. Sweet and delicate taste. Also available vacuum-cleaned.

Unit size

From 5,5 to 7 Kg

Ageing

Minimum 7 months

Ingredients

Pork leg, salt, pepper.



Culatta



One of the pillars of Italian pork butchery tradition, obtained from the heart of the ham. With its characteristic pear shape and incomparable flavor, it is truly unique. Its characteristic ruby color translates into pure transparency of the slices. The ageing, slow and gradual in rind, gives this noble salami a delicate, sweet and sweet flavor.

Unit size

From 5 to 6 Kg

Ageing

Minimum 12 months

Ingredients

Pork, salt, natural flavors.



Fiocco di Prosciutto



Obtained from the legs of domestic pigs, the ham's eye is derived from the smaller portion of the thigh. When cut, the eye has a ruby red color with little fat, it is protected by rind and lard, like ham. With an intense aroma, a sweet and delicate flavor, it was traditionally consumed on special occasions.

Unit size

From 2 to 3 Kg

Ageing

8 months

Ingredients

Pork, salt, natural flavors.



Lonza

NATIONAL



Its name derives from the processing of the anatomical part of the pig: upper portion of the neck and part of the shoulder. It is renowned for its savory taste and the typical marbling of the meat. The peculiarity of this product lies in the preparation process which first of all involves a good quantity of salt and pepper and, subsequently, the phase of aromatization with coriander.

Unit size

From 1,5 to 2 Kg

Ageing

90 days

Ingredients

Pork, pork fat, wine (contains sulfites), salt, garlic, dextrose, sucrose, flavorings, spices, E300, E301, E250, E252.

Gluten free.



Lonza

SMOKED NATIONAL



Product obtained exclusively with national heavy pork meats, stuffed in a natural gut, it has a very particular taste with a slightly citrus taste and a pungent smell. The fresh product is left to flavor inside the humidification room, where it the flavor the juniper woods is released. the essences that give the loin the sweet aroma of humidification.

Unit size

From 1,5 to 2,5 Kg

Ageing

120 days

Ingredients

Pork, salt, dextrose, pepper, sucrose, flavorings, spices, E250, E252. Aromatic plant.



Lonza artigianale

TUSCANY



Obtained from artisanal methods, this product derives from heavy national pigs over 200 Kg. Seasoned with light and spicy salting with fresh garlic crushed by hand, it is then aged in environments with natural country air for a period of three to four months, thus becoming a unique product of its kind.

Unit size

From 2 to 2,5 Kg

Ageing

120 days

Ingredients

Pork meat, pork fat, wine (contains sulfites), salt, garlic, natural flavors, spices, E250.

Gluten free.



Lonzino nazionale



Lonzino is an extremely tasty and tasty salami, and finds its diversity in being made with absolutely lean cuts of meat. It is derived from the loins of heavy adult pigs, carefully re-sided and boned.

Unit size

From 3,5 to 4,5 Kg

Ageing

120 days

Ingredients

Pork, pork fat, wine (contains sulfites), salt, garlic, dextrose, sucrose, flavorings, spices, E300, E301, E250, E252.

Gluten free



Lonzino con lardo



The product is born from a traditional knowledge of seasoning the carefully selected fresh pork loin for about 5 months, taking advantage of all the valuable characteristics of the back fat of heavy Italian pork, giving this product a soft texture with a delicate taste, where the lard melts in your mouth.

Unit size
From 4 to 5 Kg

Ageing
150 days

Ingredients
Pork, salt, garlic, pepper, nutmeg, coriander, E250, E252.



Pancetta arrotolata nera



Made with lean rolled bacon without pork rind. It is salted, flavored with black pepper, garlic. After about a week it is washed with plenty of white wine, rolled and stuffed into natural casings, followed by drying and long curing. The result is a very fragrant product suitable to be eaten both raw as a broth, and to cook.

Unit size

From 2,5 to 3 Kg

Ageing

60 days

Ingredients

Pork, salt, pepper, dextrose, flavorings, spices, E300, E301, E250, E252. May contain traces of lactose.



Pancetta arrotolata artigianale

TUSCANY



This bacon comes from a secular, artisanal tradition still present in many areas of Italy and especially in Tuscany. This is a handmade product, very tasty and spicy, which owes its particular aroma to the rich preparation and maturing process. A process that can last up to four months, to give the right fragrance to the meat, and is presented with a red cut with evident white intramuscular fat.

Unit size

From 2,5 to 3 Kg

Ageing

90 days

Ingredients

Pork, salt, natural flavors, spices, dextrose, sucrose, E300, E252, E252.



Pancetta tesa artigianale

TUSCANY



The pancetta tesa, or stretched bacon, is one of the specialties from the belly of the pig, one of the tastiest areas of the pig. This meat is formed by the muscular brews and the grain of the pig's noblest fat. Produced in the traditional way, it has a strong taste and a scent that enhances the natural spices used during processing.

Unit size

From 3 to 4 Kg

Ageing

60 days

Ingredients

Pork meat, salt, garlic, dextrose, sucrose, flavorings, spices, wine, E300, E250, E252. Gluten free.



Salame corallina



It is one of the most typical and traditional of our salami. The dough is composed of three parts of lean meat of first choice like the shoulder, the edges of the minced ham, and a part of diced fat. The preparation is done with salt, ground pepper and beans and garlic macerated in wine. The cured meat is par excellence of Easter.

Unit size

0.8 Kg

Ageing

45 days

Ingredients

Pork meat, pork fat, wine (contains sulfites), salt, garlic, dextrose, sucrose, flavorings, spices, E300, E301, E250, E252.



Salame perugino



Typical Umbrian product, medium-grain salami. The meat of this Perugian salami is carefully chosen in the best parts of the shoulder and belly, seasoned to the right point is really excellent and its rustic taste makes it incomparable with bread and typical Umbrian cakes .

Unit size

0.6 Kg

Ageing

45 days

Ingredients

Pork, salt, pepper, bra, skimmed milk in pol., lactose, dextrose, fructose, sugar, natural flavors, E300, E250.



Salame macinato fino



This salami is made from selected leg and shoulder meat and finely chopped. After having mixed everything together and seasoned with salt, ground pepper and grains and aromas, the sausage is stuffed into gentle gut, the most suitable for long curing.

Unit size

0,6 Kg

Ageing

45 days

Ingredients

Pork meat, pork fat, wine (contains sulfites), salt, garlic, dextrose, sucrose, flavorings, spices, E300, E301, E250, E252.

Gluten free.



Salame al tartufo



Maximum expression of our work and our experience. This truffle salami is a limited production capable of maximizing the organoleptic qualities and aromas of the product.

Unit size

From 0.3 to 0.4 Kg

Ageing

45 days

Ingredients

Pork meat, summer truffle 1%, salt, pepper, garlic, wine, dextrose, flavorings, spices, E300, E301, E250, E252.

Gluten free.



Salame piccante



Typical sausage from the Italian tradition, especially from southern Italy. Uses classic processing of the ground salami, added chili pepper and a more marked chopping.

Unit size

0.4 Kg

Ageing

45 days

Ingredients

Pork, pork fat, wine (contains sunflower), salt, garlic, dextrose, sucrose, flavorings, spices E300, E301, E250, E252.

Gluten free.



Schiacciata romana



The Roman esplanade is a typical Lazio salami, tasty but not spicy, rigorously prepared with selected lean pork, milled, seasoned with salt and pepper. It is then pressed to give it the characteristic (smashed) shape from which it takes its name.

Unit size

From 1 to 1.5 kg

Ageing

45 days

Ingredients

Pork meat, pork fat, wine (contains sol ti), salt, garlic, sodium, saccharose, flavorings, spices, E300, E301, E250, E252.

Gluten free.



Salame toscano



Salami typical of the Tuscan tradition, known and appreciated throughout Italy, it is a sausage with a delicate and tasty taste. The lean part is composed of selected thigh and shoulder meats, while the fat part is from the back.

Unit size

From 2.5 to 3 Kg

Ageing

90 days

Ingredients

salt, natural flavors, spices, dextrose, sucrose, E300, E252, E252.



Finocchiona toscana



Finocchiona is a typical Tuscan salami, originating from the provinces of Siena and Florence, which is prepared by grinding fat and lean parts of the pork and then flavored with fennel seeds, hence its name Finocchiona. The result is a salami with a tasty but at the same time delicate taste.



Unit size

From 2.5 to 3 Kg

Ageing

90 days

Ingredients

Pork, salt, natural flavors, spices, dextrose, sucrose, E300, E252, E252.



Salsiccia secca

UMBRIA



Product obtained by grinding shoulder and pork belly. Seasoned with salt, pepper and garlic and spices, stuffed into natural gut. The very simple seasoning enlivens the flavor of the meat making it characteristic, typically Umbrian.

Ageing

30 days

Ingredients

Pork meat, pork fat, wine (contains sol ti), salt, garlic, sodium, saccharose, flavorings, spices, E300, E301, E250, E252.



Salsiccia secca

MARCHE



One of the most typical salamis of our tradition. Product obtained by grinding shoulder and pork belly. Seasoned with salt, pepper, garlic and spices. Very delicate and pleasant taste.

Ageing
30 days

Ingredients

Pork meat, pork fat, wine (contains sol ti), salt, garlic, sodium, saccharose, flavorings, spices, E300, E301, E250, E252.

Gluten free.



Salsiccia secca maxi

Product obtained by grinding shoulder and pork belly. It maintains the same processing as the dry sausage but with a larger size.



Ageing
30 days

Ingredients

Pork meat, pork fat, wine (contains sol ti), salt, garlic, dextrose, sucrose, flavorings, spices E300, E301, E250, E252.

Gluten free.



Classico morbido di Muccia



The parts of the pork traditionally used to produce this delicious sausage are the trimmings of the hams, the bacon and the lean shoulder. They are used fresh and very finely ground, so that a mixture of lean and very homogeneous and soft fat is obtained and can be easily spread on bread. Salt, pepper and a subtle dose of garlic are the condiments that characterize the strong and round taste.



Unit size

0.8 Kg

Ageing

20 days

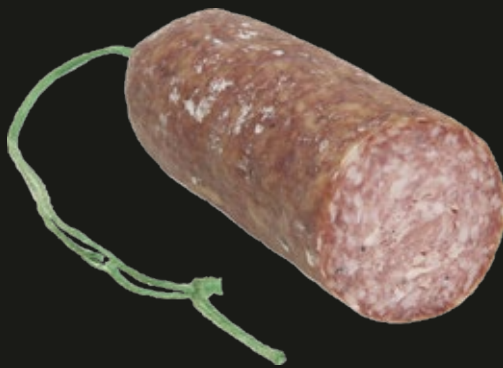
Ingredients

Pork, pork fat, wine (contains sol ti), salt, garlic, dextrose, sucrose, flavorings, spices, E300, E301, E250, E252.

Gluten free.



Mazzafegato



This salami, which has its area of origin in central Italy, is produced with the same mixture of sausage, to which is added a percentage of liver at around 20%. Seasoned with salt, pepper and garlic, at the end of the processing it gains its typical aromas and a taste that stands out from all the other cold cuts.

Unit size

0.8 Kg

Ageing

20 days

Ingredients

Pork, pork liver 20%, salt, garlic, dextrose, lactose, flavorings, spices, E300, E301, E250, E252.

Gluten free.



Fegatini



Produced with the same mixture of sausage, to which is added a percentage of liver around 20%, it is stuffed into a more elongated gut, giving it its typical shape. The seasoning and spiciness give it its typical taste, filling and appetizing.

Unit size

0.2 Kg

Ageing

30 days

Ingredients

Pork meat, pork liver 20%, salt, garlic, dextrose, lactose, flavorings, spices, E300, E301, E250, E252.

Gluten free.



Palle del nonno



Particular salami from Norcia with medium-grain honeycomb casing, lightly moist and flavored with salt and pepper. Typical Christmas product.

Unit size

0.3 Kg

Ageing

45 days

Ingredients

Pork, milk powder, salt, dextrose, flavorings, spices, E300, E301, E250, E252.



Cojoni di mulo



Particular salami typical of Norcia when grounded with the central lard, flavored with salt, pepper and slightly moist. Typical Christmas product.

Unit size

0.3 Kg

Ageing

45 days

Ingredients

Pork, milk powder, salt, dextrose, flavorings, spices, E300, E301, E250, E252.



Fiaschette



A particular cured pork, the fiaschette, or flask, is a medium-aged, medium-grain sausage, whose flavor is enhanced, thanks to the traditional tanning of the ancient recipes of Norcia. Typical Christmas product.

Unit size

0.3 Kg

Ageing

45 days

Ingredients

Pork, milk powder, salt, dextrose, flavorings, spices, E300, E301, E250, E252.



Guanciale

Produced with pork cheek with rind, its teardrop shape is characteristic. After salting, it is flavored and hung to dry, when it is fully cured it is excellent both eaten raw and used to prepare first and second courses.

Unit size

From 1 to 2 Kg

Ageing

45 days

Ingredients

Pork, salt, garlic, dextrose, sucrose, flavorings, spices, E300, E301, E250, E252.

Gluten free





Coppiette



Pork coppiette are typical products with a long history and are born with the aim of preserving meat for a long time. The delicacies, based on dried pork with a slightly spicy taste, are born from the striped processing of the bed of pork loin, flavored with aromas and spices, which give it an unmistakable taste.

Ageing

30 days

Ingredients

Pork loin, salt, spices, natural flavors, E301, E252, E250.

Gluten and lactose free.



Lardo aromatizzato



Lard is the product of salting and aromatizing the most valuable part of pork fat: the back. It is easily recognizable because when cut the lard is almost totally white, with slight veins of lean meat. It is processed and flavored with aromatic plants and for this reason the fragrance is delicate and spicy, while the taste is sweet and moderately tasty.

Unit size

From 2 to 3 Kg

Ageing

90 days

Ingredients

Pork, salt, flavorings, spices



Coppa artigianale



The coppa di testa is an authentic Italian specialty. A very appetizing salami, obtained from a mixture of tongues and lean meats, obtained from the head of a pig. The mixture is coarsely ground, cooked and then stuffed into the gut. It is then flavored with orange and garlic and vinegar. Sweet taste and soft consistency.

Unit size

From 2 to 3 Kg

Ingredients

Pork, salt, pepper, garlic, coriander, cumin, cloves, nutmeg, star anise, orange peel, lemon.
Gluten free.



Sella



A sought-after product of the Norcina tradition of central Italy, we leave skin attached to the pig's dorsal fat. The long seasoning, combined with spices and the aromas that the fat is free to absorb, give it an excellent taste and an inimitable melt-in-the-mouth finish.

Unit size

From 3 to 3.5 Kg

Ageing

120 days

Ingredients

Pork, salt, dextrose, sucrose, aromatic plants, spices, E301, E250, E252.



Speck affumicato IGP



Its rustic and authentic taste make this specialty of the Alpine tradition unmistakable. From fresh meat to the end product this speck complies with the strictest standards of the independent control appointed and instituted by the protection consortium. The long aging combined with humidification with noble woods, give it a unique aroma.

Unit size

From 2 to 3 Kg

Ageing

7 months

Ingredients

Pork, salt, pepper, natural flavors, dextrose, E252.



Bresaola punta d'anca



Bresaola is one of the finest cured meats in Italian pork butchery and the 'Punta d'anca', or hip, is the most prized part of beef from which this extraordinary salami is made. Soft, fresh, fragrant and absolutely less fatty meat. A very lean sausage and particularly suitable for any type of diet. Very pleasant to the palate for its softness.

Unit size

From 1.5 to 2 Kg

Ingredients

Fresh beef, salt, dextrose, sucrose, natural flavors, E250, E252.

Gluten free.



Bresaola artigianale



A bresaola fruit of a artisanal production, entirely worked by hand, produced only with the best cuts of beef available. The delicate salting combined with a very defined resting phase make this product a true excellence. The slice has a red, variegated color with pink shades. A niche product and a specialty for connoisseurs.

Unit size

From 2 to 2.5 Kg

Ingredients

Fresh beef, salt, dextrose, sucrose, natural flavors, E250, E252.

Gluten free.



Mortadella di Bologna IGP



The long and delicate cooking phase gives this mortadella a velvety texture and a full and fragrant taste. Its intense aroma and its harmonious taste make it an ideal product even for the most demanding palates. Also available with pistachio and in various formats.

Unit size

From 8 to 8.5 Kg

Ageing

Minimum 24 months

Ingredients

Pork, pork tripe, salt, sucrose, spices and aromatic plants, natural flavors, E301, E250.



Mortadella “Favola”

GRAN RISERVA



Unmistakable in its shell of natural rind sewn by hand and branded, delicate and digestible. Gran Riserva “Favola”, or fairytale, stands out for the use of particularly fine meats, thin rind and the presence of sweet salt from Cervia. Only this mortadella uses the shoulder of heavy Italian pigs in the dough, a particularly fine quality that comes from farms of the DOP circuit. Also available in vacuum packing.

Unit size

From 5 to 6 Kg

Ingredients

Pork meat, pork tripe, salt, honey, natural flavors, pepper, spices, sodium ascorbate, sodium nitrite.

Gluten free.



Cotto alta qualità

NATIONAL



A handcrafted product using one selected national leg. No added dairy products, no gluten, no starch and polyphosphates. With a full and tasty flavor, a natural union of meat and aromas that has allowed us to create a pleasant surprise for the palate of its consumers, fully enhancing the flavor of the meat.

Unit size

From 9 to 10 Kg

Ingredients

Pork meat, salt, dextrose, sucrose, flavorings, E300, E301, E262, E250. Gluten free and lactose-free.



Cotto artigianale

NATIONAL



A handcrafted product using one selected national leg. No added dairy products, no gluten, no starch and polyphosphates. With an enhanced full and tasty flavor of the meat.

Unit size

From 9 to 10 Kg

Ingredients

Pork meat, salt, dextrose, sucrose, flavorings, E300, E301, E262, E250.

Gluten free and lactose-free.



Fesa di tacchino al forno



Produced with whole turkey breast. Due to its nutritional properties, low fat content and high digestibility, it is particularly suitable for a healthy and balanced diet.

Unit size
4.0 Kg

Ingredients

Turkey meat (83%), water, salt, dextrose, sucrose, potato starch, flavorings, E407, E301, E250.



Salame di Cinghiale

NATIONAL



Wild boar salami is a beautiful example of how pig and wild boar are intrinsically linked. Typical product of Umbrian pork butchery is made with carefully selected and degreased wild boar meat and a part of pork. This way you succeed to make the product sweeter and softer, mitigating the robustness of wild boar meat. The taste of this artisan product is very intense and fragrant, a delight for all fans of cold cuts produced with game.

Unit size

0,8 Kg

Ageing

45 days

Ingredients

Pork meat, 50% wild boar meat, cervia salt, garlic, saccharose, black pepper, clove nails, red wine, cinnamon, bay leaves, juniper, E250, E252.

Gluten free.



Salame di Cinta Senese DOP



Produced with the finest cuts of Cinta Senese DOP pork such as the shoulder and the edge of the ham. Flavored with salt, ground pepper and beans and garlic, it is then stuffed into a natural casing. This delicacy is characterized by intense aromas and a strong yet delicate taste. One of the best salami in the Italian tradition.

Unit size

0,8 Kg

Ageing

45 days

Ingredients

Cinta Senese DOP pork, Cervia salt, garlic, sucrose, black pepper, white pepper, cinnamon, E250.

Gluten free.



Salsiccia secca di Cinta Senese DOP



Salami with a unique and decisive taste is one of the most characteristic products of our land. It is produced by filling a natural gut with a mixture of cuts of noble Cinta Senese PDO pork, such as ham and bed lashes, added to the shoulder and lard. The mixture obtained is flavored with garlic, pepper and other spices. It has a coarse grain. Suitable for lovers of full, rich and uncompromising flavors.

Unit size

0.2 Kg

Ageing

30 days

Ingredients

Cinta Senese DOP pork, cervia salt, garlic, sucrose, black pepper, E250.



Finocchiona di Cinta Senese DOP



An excellent product that demonstrates the knowledge and flavors of the Tuscan tradition, obtained exclusively with noble cuts Cinta Senese PDO Pork, stuffed into natural gut. It is a mosaic of scents and tastes that the fennel helps to enhance. The fat gives off a truly unique softness and melts in the mouth.

Unit size

From 2.5 to 3 Kg

Ageing

90 days

Ingredients

Cinta Senese DOP meat, salt, fennel seeds, sucrose, pepper, garlic, E250, E252.



Guanciale di Cinta Senese DOP



It is obtained from the cheek of pigsof Cinta Senese DOP. The pillowit consists of the fleshy partof the pig's cheek which is flavored with salt, pepper and vinegarand crushed garlic. When cut, it comes with strips of lean pink sandwiched by a fat that melts in the mouth. Remarkable uses in the kitchen.

Unit size
From 1 to 1.5 kg

Ageing
45 days

Ingredients
Cinta Senese DOP pork, salt, sucrose, pepper, garlic, E250.



Capocollo di Cinta Senese DOP



The Cinta Senese DOP capocollo is produced with the part of the loin richest in veins, obtained exclusively from Cinta Senese PDO pigs certified by the Protection Consortium. It shows up with lean streaks alternating with layers of soft and delicate fat that give it its traditional appearance. The taste is delicate with intense aromas and flavors, unmistakably linked to the territory. The meat is obtained from the upper part of the loin. The slight “marbling of fat” allows it to maintain a certain degree of juiciness, even after careful curing.

Unit size

From 2 to 2.5 Kg

Ageing

150 days

Ingredients

Cinta Senese DOP pork, Cervia salt, black pepper, cinnamon, garlic.



Pecorino di Norcia

SEMISTAGIONATO



Produced according to ancient local traditions, capable of enhancing its flavor, this pecorino a raw milk comes from high quality unpasteurized milk, analyzed before processing, aged for at least 30 days. It has the characteristic of being rich in the natural ferments found in milk.

Unit size

From 2 to 3 Kg

Ageing

From 1 to 3 months

Ingredients

Raw sheep's milk, rennet, salt, lactic ferments.



Pecorino

STAGIONATO



Semi-hard cheese with a light color tending to straw-colored, with a strong but pleasant taste, very suitable as a table cheese.

Unit size

4 Kg

Ageing

6 to 8 months

Ingredients

Pasteurized sheep's milk, rennet, salt, lactic ferments. Treated on the surface with olive oil and wine vinegar.

Pecorino

RISERVA



Hard paste cheese of straw color with a compact and crumbly texture with a very intense and pleasantly spicy taste on the palate, very suitable for tastings.

Unit size

3.5 Kg

Ageing

20 months

Ingredients

Pasteurized sheep's milk, rennet, salt, lactic ferments. Treated on the surface with olive oil and wine vinegar.

Pecorino

WITH CHILI PEPPER



Pecorino with chili pepper is a cheese made from raw sheep's milk, with the addition of chili. It has a lively color and a strong taste.

Unit size

1.5 Kg

Ageing

From 2 to 3 months

Ingredients

Raw sheep's milk, rennet, bell pepper, salt, lactic ferments.



Pecorino

WITH PEPPER



Pepper pecorino is a cheese made from raw sheep's milk, with the addition of pepper. It has a lively color and a strong taste.

Unit size

1.5 Kg

Ageing

From 2 to 3 months

Ingredients

Raw sheep's milk, rennet, pepper, salt, lactic ferments.



Pecorino al tartufo

SEASONED IN THE CAVE



Cheese made with pasteurized sheep's milk, flavored with truffles. The unique and secret processing technique is different from all the other producers and distinguishes this cheese from all the other flavored cheeses on the market.

Unit size

1.5 Kg

Ageing

5 to 6 months

Ingredients

Pasteurized sheep's milk, truffle, salt, rennet, aromas. Treated on the surface with E235, E203.

Pecorino

SEASONED IN THE CAVE



Cave maturing is an ancient ripening practice of cheese before the introduction of modern refrigeration techniques. Inspired by the numerous natural cavities present in the mountain, the caves protected the cheese from heat and at the same time, with their microclimate, molded its taste and texture. The particular conditions of temperature and humidity therefore give the cheese a unique flavor, a gift from the past.

Unit size

From 2.5 to 3 Kg

Ageing

From 4 to 5 months.

Ingredients

Pasteurized sheep's milk, salt, rennet, treated on the surface with olive oil, hay, E235, E203.



Pecorino

WITH SAFFRON



Cheese flavored with saffron are very pure. The saffron is crumbled and dissolved in milk just before being curdled; this gives the characteristic yellow color with very small orange spots, due to the larger grains of the saffron. The particularly intense aroma is due to crushing at the time of milk processing.

Unit size

1 Kg

Ageing

2 months

Ingredients

Pasteurized sheep's milk, salt, rennet and saffron. Treated on the surface with E235, E203.



Pecorino

WRAPPED IN LEAVES OF WALNUT



Obtained from a handmade production, available in limited quantities, this pecorino is expertly prepared with fresh sheep's milk and born under walnut leaves, as per ancient traditions. This processing technique allows the cheese to absorb all the hints of walnut leaf, giving it a unique taste. It melts gently in the mouth.

Unit size

1.5 Kg

Ageing

4 months

Ingredients

Pasteurized sheep's milk, salt, rennet, lactic ferments. treated in surface with linseed oil or olive oil and walnut leaves.



Pecorino

SOTTO VINACCE



Obtained from an artisanal production, available in limited quantities, this pecorino is expertly prepared with fresh sheep's milk and born under wine, according to ancient traditions. This processing technique allows the cheese to absorb all the aromas of the pomace, giving it a sweet but intense taste. It melts gently in the mouth.

Unit size

1.5 Kg

Ageing

4 months

Ingredients

Pasteurized sheep's milk, salt, rennet, lactic ferments, treated on the surface with linseed oil or olive oil sludge and grape wine.



Pecorino sotto petali di rosa



Obtained from a handmade production, available in limited quantities, this pecorino is expertly prepared with fresh sheep's milk and born under rose petals, as per ancient traditions. This processing technique allows the cheese to absorb the scents and aromas of roses.

Unit size

1.5 kg

Ageing

3 months

Ingredients

Pasteurized sheep's milk, salt, rennet, lactic ferments, treated on the surface with linseed oil or olive oil and rose petals.



Pecorino alle pere



Obtained from a handmade production, available in limited quantities, this pecorino is expertly prepared with fresh sheep's milk and pure pear juice. This particular processing technique gives this cheese a unique and delicate flavor.

Unit size

0.5 Kg

Ageing

From 2 to 3 months

Ingredients

Pasteurized sheep's milk, pear juice, salt, rennet, lactic ferments, natural flavors. Treated on the surface with linseed oil or olive sludge.



Pecorino

REFINED IN "FOSSA"



Obtained from a handmade production, available in limited quantities, this pecorino is expertly prepared with fresh sheep's milk and born in the pit, as per ancient traditions. Washed, turned over and treated on the surface with olive oil for all the months of maturation. This processing and care technique enhances its taste and aromas, and creates a unique cheese.

Unit size

1.5 Kg

Ageing

From 7 to 8 months

Ingredients

Pasteurized sheep's milk, salt, rennet, lactic ferments. Treated on the surface with linseed oil or olive sludge.



Pecorino con cera d'api



A smooth white cheese, slightly pasty in the mouth, it has a delicate taste and a pleasant honeyed aftertaste that provided by the beeswax with which it is covered in the final ageing phase.

Unit size

0.5 Kg

Ageing

2 months

Ingredients

Pasteurized sheep's milk, salt, rennet.
Inedible rind. Treated on surfaces with beeswax.



Pecorino blu erborinato



Blue Herbal Pecorino is an authentic excellence of tradition. Produced with sheep's milk, thanks to the wise addition of molds and the artisan processing of milk, a unique product is obtained.

Unit size

From 3 to 4 Kg

Ageing

From 3 to 4 months

Ingredients

Pasteurized sheep's milk, roqueforte cheese, salt, rennet, treated on the surface with E235, E203.



Erborinato di pecora al papavero



Ivory-colored compact paste cheese, expertly blue. Silky in the mouth with perfume and intense flavor, slightly spicy. During the maturing phase, the Roquefort is added and as soon as the mold is activated, the cheese is placed in boxes of Fir wood covered with powdered poppy peddles to ensure that it maintains its softness for as long as possible. the intense perfume.

Unit size

From 3 to 4 Kg

Ageing

4 months

Ingredients

Pasteurized sheep's milk, salt, rennet, lactic ferments. Crust not edible. Treated on the surface with poppy seeds.



Caprino alla carruba



Smooth, soft cheese and elastic, worked with traditional methods with the addition of selected ferments, silky in the mouth with a soft and delicate flavor.

After a first phase of seasoning it is mixed with carob powder to slow the seasoning and keep the aromas and delicacy of the cheese longer.

Unit size

1 Kg

Ageing

3 months

Ingredients

Pasteurized goat's milk, salt, rennet, lactic ferments. Crust not edible. Treated in surface with carob.



Caprino alla polvere di quercia



After a first phase of seasoning, his cheese is conceived in oak wood boxes with oak wood powder, thus acquiring the woody aromas and fragrances. The color of the pasta is milky white and the taste has delicate but persistent notes of goat's milk with a slight aftertaste of mountain erbes.

Unit size

1.5 Kg

Ageing

3 months

Ingredients

Pasteurized goat's milk, salt, rennet, lactic ferments. Crust not edible. treated in surface with oak powder.

Caprino al prugnolo



Smooth, soft and compact cheese, processed with traditional methods with the addition of selected enzymes. After a first phase of seasoning it is born with gold powder of blackthorn to slow the seasoning and keep the aromas and delicacy of the cheese longer. Milk white paste color, silky in the mouth, delicate and buttery aftertaste.

Unit size

3.5 Kg

Ageing

4 months

Ingredients

Pasteurized goat's milk, salt, rennet, lactic ferments.

Crust not edible. Treated on the surface with blackthorns.



Caprino all'argilla rossa



Smooth cheese, compact and buttery in the mouth, processed with traditional methods with the addition of selected enzymes. After a first seasoning phase is born with red clay to slow down the seasoning and keep the aromas and delicacy of the cheese longer. Milky white, silky paste color in the mouth, aftertaste with a slight hint of goat's milk.

Unit size

1.5 kg

Ageing

3 months

Ingredients

Pasteurized goat's milk, salt, rennet, lactic ferments. Crust not edible. Treated on the surface with clay.



Erborinato di capra al tè nero



A milky white cheese with a compact paste. As soon as the molds start to activate, the cheese is placed in beech wood boxes covered in layers of dried black tea. The training with black tea gives it a unique and particular taste that makes it perfect also as a dessert.

Unit size

4 Kg

Ageing

4 months

Ingredients

Pasteurized goat's milk, salt, rennet, lactic ferments.

Crust not edible. Treated on the surface with black tea.

Formaggio di bufala alla malva



Compact white cheese with elastic texture. On the palate the taste is enveloping and creamy with marked notes of buffalo milk. It is born in beech wood crates with dried and powdered mauve gold, acquiring their aromas and flavors.

Unit size

1 Kg

Ageing

3 months

Ingredients

Pasteurized buffalo milk, salt, rennet.
Crust not edible. Treated on the surface with mauve golds.



Erborinato di bufala all'erba medica



Straw yellow cheese with small irregular holes. In the mouth it is soft, enveloping and persistent with a strong flavor of toasted nuts. He was born in beech wood boxes with dried and powdered alfalfa.

Unit size

4 Kg

Ageing

4 months

Ingredients

Pasteurized buffalo milk, salt, rennet, lactic ferments.

Crust not edible. Treated on surfaces with alfalfa.



Lenticchia di Castelluccio di Norcia IGP



The Castelluccio di Norcia PGI lentils have small and rounded seeds with a rounded shape and with a striped appearance. It is characterized by the skin, the unique taste and the very variegated color ranging from mottled green to light brown.



Unit size
250 gr or 500 gr.



Lenticchia “Monti Sibillini”



It has round and flattened seeds, small and with a homogeneous color. It is characterized by a delicate taste.



Unit size
250 gr or 500 gr.



Lenticchia rossa decorticata



This type of lentils do not need to be soaked and cooked quickly. This small lentil is tender, tasty and pleasant, with a good protein content and many mineral salts. Hulled dry red lentils (to which the external skin is removed) are bright red and bright.



Unit size
250 gr or 500 gr.



Ceci



Chickpeas are among the most digestible legumes. They have a slightly lower protein content than lentils and dried beans, but they are slightly richer in fat, which raises their energy value and gives them a softer consistency. Very rich in vitamins.



Unit size
250 gr or 500 gr.



Cicerchia decorticata



Among the tastiest legumes, it enjoys a long shelf life. Like all legumes it has interesting nutritional characteristics, both for its high protein and starch content and for the low quantity of fat. Good presence of vitamins.



Unit size
250 gr or 500 gr.



Fagioli borlotti



From a nutritional point of view beans are high in protein and carbohydrates, while their lipid content is quite low. They also contain calcium, phosphorus, iron and potassium.



Unit size
250 gr or 500 gr.



Fagioli cannellini



From a nutritional point of view beans are high in protein and carbohydrates, while their lipid content is quite low. They also contain calcium, phosphorus, iron and potassium.



Unit size
250 gr or 500 gr.



Farro perlato



In relation to other cereals, spelt has a reduced caloric intake. Without a doubt it is the most suitable grain cereal for its versatility, ease of cooking, taste and nutritional characteristics.



Unit size
250 gr or 500 gr.



Orzo perlato



Barley is distinguished from other cereals by its considerable content of instant brews. Together with oat, it is the cereal with the lowest glycemic index and is suitable for everyone and at any age.



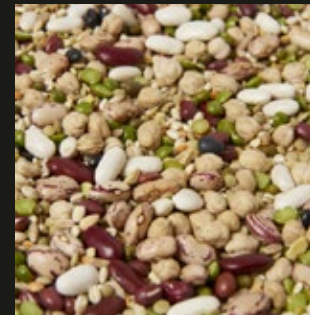
Unit size
250 gr or 500 gr.



Zuppa rustica



The rustic soup is a first course with a very full-bodied taste due to the presence of cereals and legumes. Healthy and hearty, the rustic soup, as opposed to other mixed soups, does not need other ingredients to flavor it.



Unit size
250 gr or 500 gr.

Ingredients

Pearl barley, split peas, chickpeas, lentils, decorticated red lentils, green adzuki, red adzuki, shelled cicerchia, pearl spelled, cannellini beans, borlotti beans, blacks, reds.



Terre Albornoziane

DOP UMBRIA COLLI ASSISI-SPOLETO



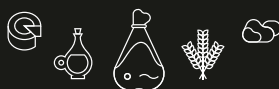
Terre Albornoziane was born from the will of our company to highlight a unique product, fruit of the historic Umbrian tradition. Extra virgin olive oil PDO, Colli Assisi-Spoleto, a protected designation of origin that means quality. Our oil is cold extracted only from hand-picked olives.

Thanks to the Moraiolo, Leccino oil mills, and to the particular climatic, positional conditions and to the calcareous substrate of the soil, an oil is extracted from the green color, fruity and fragrant, with the unmistakable net flavor of olive, decidedly herbaceous.

Unit size
500 ml



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