



CORBISIERO

Arte salumiera dal 1930

CATALOGO



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the story

The Corbisiero family has almost a century of experience in the production of cured meats. In the first years the business was seasonal, linked to the holidays and with a purely local market: fresh, top quality meat was used, the salami was packaged with great skill and attention, using the best spices and casings and drying it with great care in a way that the flavour, aromas and authenticity were always protected and guaranteed.

Today production has significantly increased and the market is continually expanding, but the teachings handed down through generations remain the pillars of production. The selection of suppliers, with direct visits to the slaughterhouses, allows us to always use the best cuts and freshest slaughtered meat. The in-depth knowledge of the techniques for mixing the different cuts, the perfect quantity of spices and the drying process, thanks also to the favorable position of the factory, contribute to making Corbisiero cured meats products of superior quality.

The meats used are mainly of national origin.

tradition

For the first decades the processing of meat took place in a small building and the production consisted mainly of Mugnano salami: the typical salami which had and has as particularities in addition to the selection of the meat, the type of processing and the use of crepe casing. Since the 1960s, with the inauguration of the new structure, the production and commercial activity has been implemented, with a diversification and expansion of the proposals which has pushed the distribution of cured meats throughout the national and European territory. In 2021 Corbisiero Salumi leaves the historic headquarters, built piece by piece since 1930 and moves to a cutting-edge structure, built in the industrial area of Mugnano del Cardinale: much more space available to implement new processing techniques and offer the customer a good and genuine product like in the past.



our unmistakable quality

Production begins with the selection of the meat, which is then minced, flavored and stuffed into sausages; This is followed by the drying phase which can vary from 8 to 12 days and a maturation period which can extend up to 60 days. For cured meats that require it, we begin with salting in brine for a period of 7 to 15 days and then proceed with bagging, drying and maturing for a maximum of 90 days. Our production also includes cooked products, such as porchetta and pulled pork.



GREAT SEASONS



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CAPOCOLLO
DOLCE

Choice cut of national pork. Careful salting and long maturation give capocollo a unique aroma and flavour. Perfect for being sliced finely and eaten plain or on a piece of warm bread.

Size **0.8kg (half) - 1.6kg (whole)**

Type of casing **artificial casing**

Type of **vacuum packaging**

Maturing time **60 days**

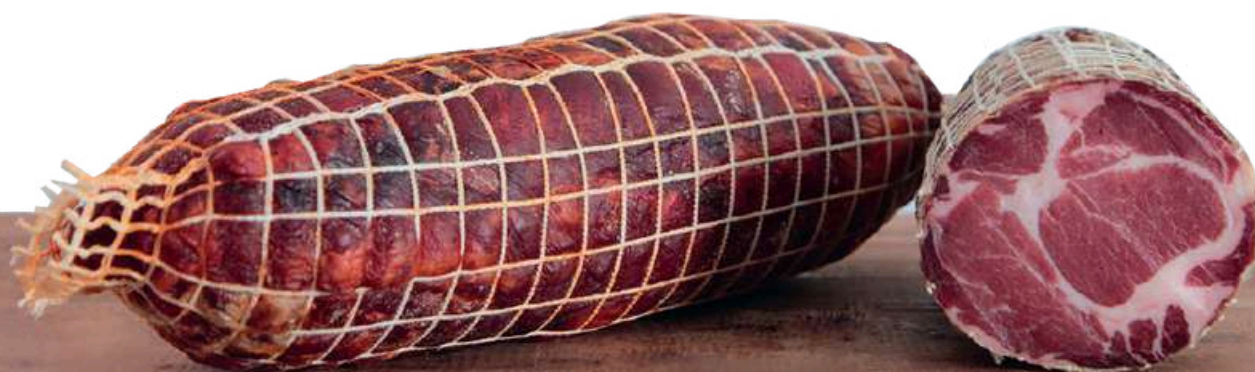
Allergens **none**

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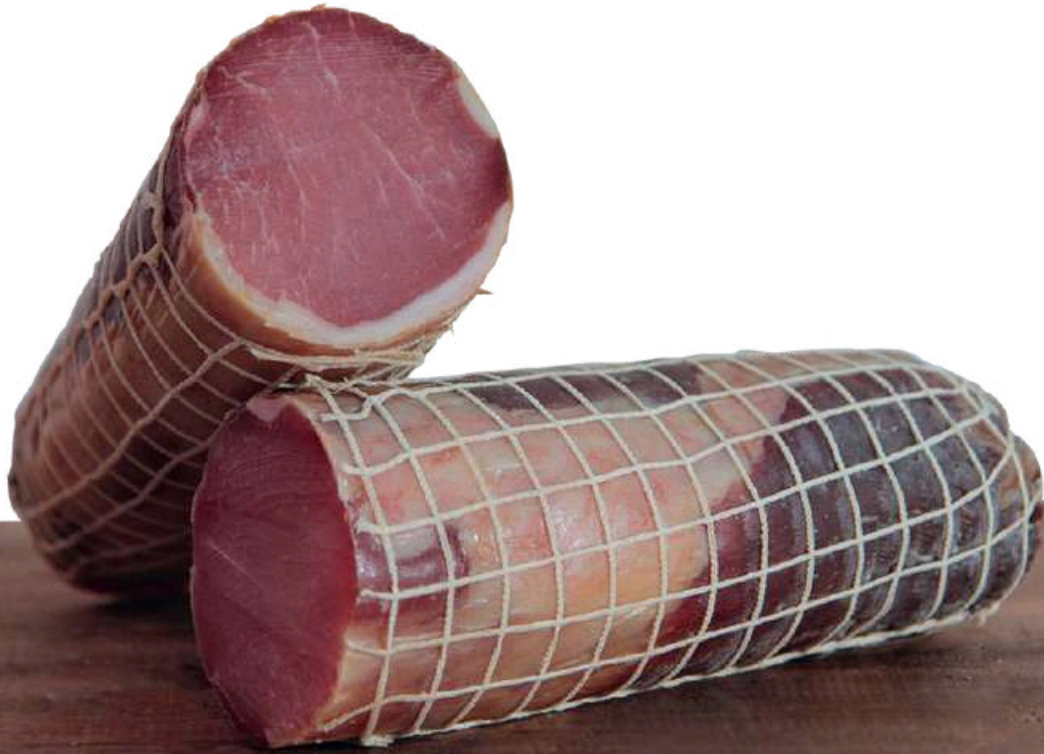
Capocollo piccante **contiene peperoncino**

Shelf life **6 mesi**

Calibro **90 mm**



-
CAPOCOLLO
PICCANTE



FILONE DOLCE

National pork loin. Salted, wrapped in net and subsequently subjected to controlled maturation, for a lean but very tasty product.

Size **1.5kg (slice)**

Type of casing **artificial casing**

Type of **vacuum packaging**

Maturing time **50 days**

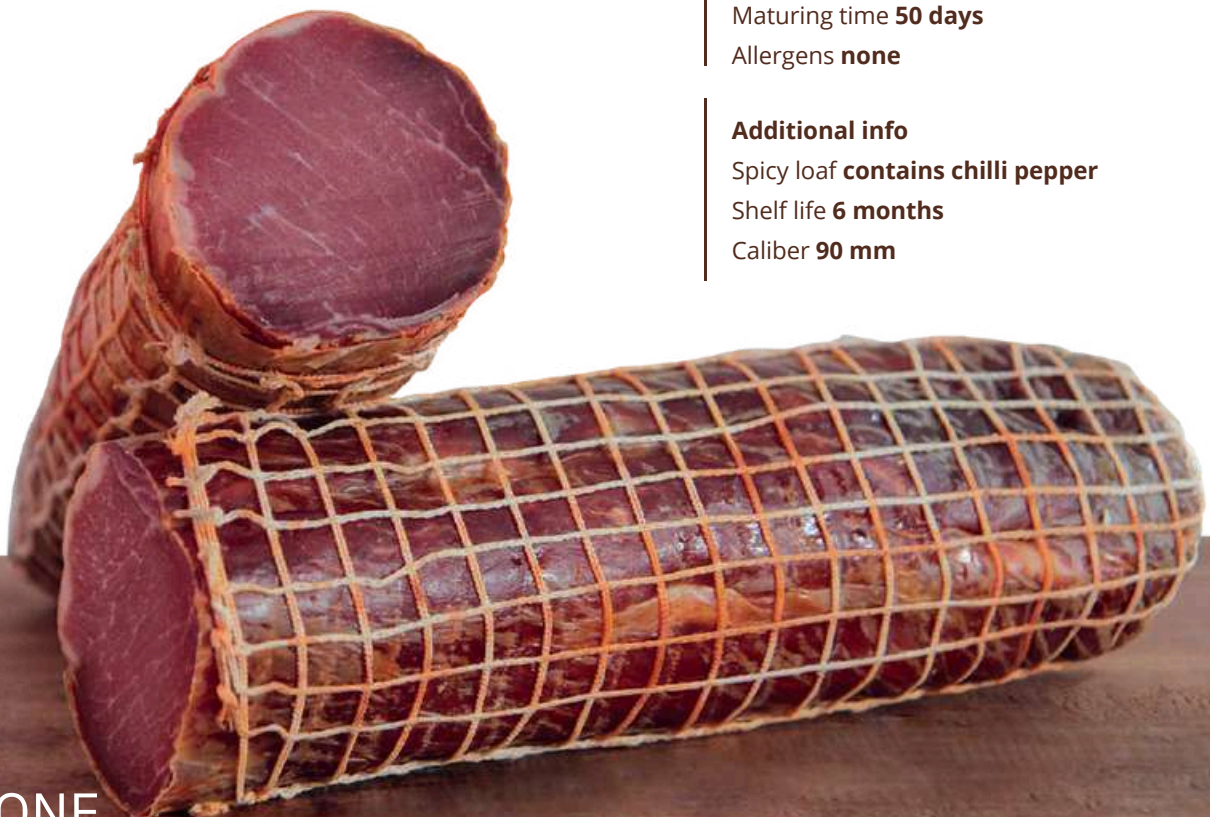
Allergens **none**

Additional info

Spicy loaf **contains chilli pepper**

Shelf life **6 months**

Caliber **90 mm**



FILONE PICCANTE



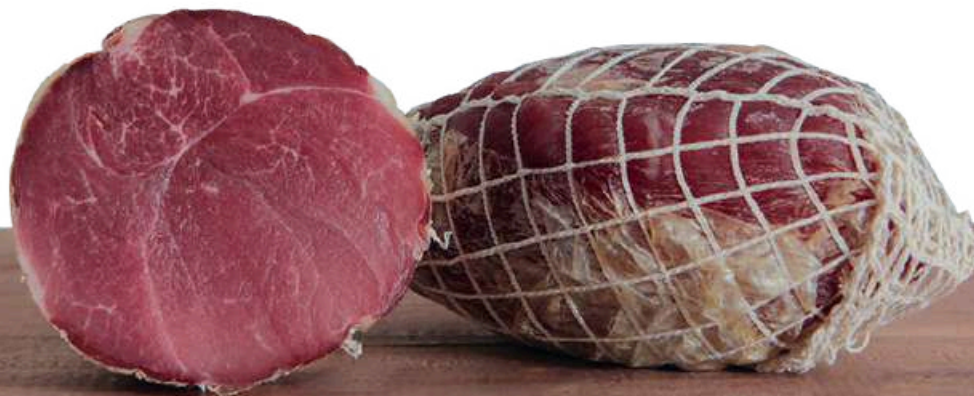
PANCETTA ARROTOLATA

Ham flake. Also known as the heart of culatello, it is among the noblest cuts of pork and is treated with great attention to ensure the best possible quality.

Size **0.4kg (half), 1kg (whole)**
Type of casing **artificial casing**
Type of **vacuum packaging**
Maturing time **40 days**
Allergens **none**
Shelf life **6 months**
Caliber **90 mm**

Skinned national pork belly. Trimmed, salted and delicately flavored to ensure the right emphasis on the meat. It is rolled and then matured to obtain a product that literally melts in your mouth.

Size **1kg (half), 2.5kg (whole)**
Type of casing **artificial casing**
Type of **vacuum packaging**
Maturing time **40 days**
Allergens **none**
Additional info **contains pepper**
Shelf life **6 months**
Caliber **80 mm**



FIOCCO di PROSCIUTTO



SALAME MILANO

Typical salami from Molise and Abruzzo. Characterized by its curved casing, coarse grain and spicy, strong flavour. Produced with selected meats and consistent fat cut with a knife, it gives satisfaction when cut and the right consistency on the palate.

Size **1.5kg (half), 3kg (whole)**

Type of casing **artificial casing, natural casing**

Type of **vacuum packaging**

Maturing time **50 days**

Allergens **none**

Typical salami of the Lombard tradition. Large caliber, fine grained and with an unmistakable garlic scent. Perfect for cutting boards and packed lunches.

Size **1.4kg (half), 3kg (whole)**

Type of casing **artificial casing**

Type of **vacuum packaging**

Maturing time **50 days**

Allergens **none**

Additional information **contains garlic**

Shelf life **6 months**

Caliber **100 mm**



VENTRICINA PICCANTE



-
SPIANATA
DOLCE

Typical product of the Calabrian tradition. It is stuffed into a casing with a classic curved shape, before being pressed and seasoned. Its intense and decisive flavor is characteristic, perfect in a fragrant rosette.

Size **1.3kg (half), 2.5kg (whole)**
Type of casing **artificial casing, natural casing**
Type of **vacuum packaging**
Maturing time **40 days**
Allergens **none**

Additional info

Sweet Spianata **contains pepper**

Spicy Spianata **contains chilli**

Shelf life **6 months**



-
SPIANATA
PICCANTE



-
GUANCIALE
al PEPE

Classic pork cheek, salted in the cellar, sprinkled with pepper and then left to mature to obtain an ideal product for traditional Central Italian dishes.

Size **1kg (whole)**
Type of casing **none**
Type of **vacuum packaging**
Maturing time **60 days**
Allergens **none**

Additional info **Pepper pillow**
contains pepper
Shelf life **6 months**

SALAME MUGNANO

Salami symbol of our territory. From the characteristic intense aroma of the pork "crespone" casing and the careful selection of meats, which makes every bite unforgettable.

Size **0.5kg**

Type of casing **Crespone pork casing**

Type of packaging **ATM**

Maturing time **60 days**

Allergens **none**

Additional information **contains pepper**

Shelf life **6 months**

Caliber **80 mm**



Additional info **contains pepper**

Shelf life **6 months**

Caliber **60 mm**



Genuine salami. Our personal reinterpretation of the traditional "Mugnano salami", which it resembles due to the careful selection of meats and flavouring, is produced without the classic fatty pork casing. With every bite you can feel the extreme elegance.

Size **0.3kg**

Type of casing **natural straight beef casing**

Type of **packaging vacuum**

Maturing time **45 days**

Allergens **none**



SALAME GENUINO

Additional info **contains pistachio**

Shelf life **6 months**

Caliber **60 mm**



Our classic Genuino salami enriched with the flavor of whole pistachios. A delicate combination that can be enjoyed in every slice enriched and colored by these special pistachios.

Size **0.3kg**

Type of casing **natural straight beef casing**

Type of **packaging vacuum**

Maturing time **45 days**

Allergens **pistachio**



SALAME GENUINO con PISTACCHIO

Additional info **contains truffle**

Shelf life **6 months**

Caliber **60 mm**



Our classic Genuino salami enriched by the flavor of the prized black truffle. In every single slice you can perceive the unmistakable truffle flavour, combined with that of a very high quality cured meat.

Size **0.3kg**

Type of casing **natural straight beef casing**

Type of packaging **vacuum**

Maturing time **45 days**

Allergens **none**



SALAME GENUINO con TARTUFO

Additional info **contains lemon peel**

Shelf life **6 months**

Caliber **60 mm**



Our classic Genuino salami enriched by the flavor of spectacular Campania lemons. From the first cut you can smell the delicate scent of citrus peel which dampens the strong flavor of the cured meat.

Size **0.3kg**

Type of casing **natural straight beef casing**

Type of packaging **vacuum**

Maturing time **45 days**

Allergens **none**



SALAME GENUINO con LIMONE

Additional info contains **Aglianico wine**

Shelf life **6 months**

Caliber **60 mm**

Our classic Genuino salami enriched by the flavor and softness of Aglianico wine. A marriage of flavors that will make you fall in love from the first to the last slice.

Size **0.3kg**

Type of casing **natural straight beef casing**

Type of **packaging vacuum**

Maturing time **45 days**

Allergens **none**



- SALAME GENUINO
con Vino Aglianico

SEASONED



-
BOCCONCINO DOLCE
“ANGIOLETTI”

Classic seasoned sausage,
divided into tasty morsels of
around 50 g, ideal for eating in
bites or thick slices.

Size **0.3kg (vacuum), 1.5kg (ATM)**

Type of casing **pork casing**

Type of packaging **vacuum, ATM**

Maturing time **15 days**

Allergens **none**

Additional info

Angioletti contains pepper

Diavoletti contains chili pepper

Shelf life **6 months**

Caliber **38 mm**



-
BOCCONCINO PICCANTE
“DIAVOLETTI”



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**SALAME
NAPOLI**

Classic Napoli salami from the Campania tradition, ground to medium grain, produced in both natural and artificial casings, exclusively with selected meats and noble fats.

Size **0.7kg, 1.4kg**

Type of casing **artificial casing (1.4kg), natural straight beef casing (0.8kg)**

Type of vacuum **packaging**

Maturing time **30-35 days**

Allergens **none**

Additional information **contains pepper**

Shelf life **6 months**

Caliber **60 mm (0.8kg) - 75mm (1.4kg)**



Typical product of Italian delicatessen, small-caliber, fine-grained and with the unmistakable scent of garlic. Perfect for cutting boards and packed lunches.

Size **2.2kg**

Type of casing **artificial casing**

Type of packaging **vacuum, ATM**

Maturation time **15 days**

Allergens **none**

Additional information **contains garlic**

Shelf life **6 months**

Caliber **47 mm**



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**SALAME
GUSTOSO**



- PANCETTA TESA

**Our version of "Italian" Bacon.
National bacon, salted, smoked
and left to dry, for a product that,
once cut and plated,
it is a delight for the palate.**

Size **2kg (slice)**

Gut type **none**

Type of packaging **vacuum, ATM**

Maturation time **25 days**

Allergens **none**

Additional info **brushed with liquid smoke**

Shelf life **6 months**

**Pork bacon, salted and left to mature for a
perfect product that can be sliced or used in
the kitchen.**

Size **0.3kg (slice), 0.5kg (slice), 3.5kg (whole)**

Type of casing **none**

Type of **vacuum packaging**

Maturing time **25 days**

Allergens **none**

Additional info

Natural variants, pepper, chili pepper,
brushed with **liquid smoke**

Shelf life **6 months**



- BACON



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**PANCETTA
RUSTICA**

Obtained exclusively from lean and selected meats minced to medium grain, it is put into a bag and then pressed. The result is a 100% lean cured meat, excellent for those who want to treat themselves to a low-fat snack.

Size **0.25kg**

Type of casing **artificial casing**

Type of packaging **vacuum**

Maturing time **15 days**

Allergens **none**

Shelf life **6 months**

National pork belly, skinned, trimmed, salted and delicately flavored to ensure the right emphasis on the meat. It is folded and pressed to obtain a cured meat that literally melts in your mouth.

Size **2kg**

Type of casing **none**

Type of **vacuum packaging**

Maturing time **25 days**

Allergens **none**

Additional information **contains pepper**

Shelf life **6 months**



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**SPIANATINA
MAGRA**



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SALSICCIA CASERECCIA
DOLCE

Typical seasoned sausage. Flavored with fennel seeds which release all their aniseed scents with every bite and form a perfect combination together with the flavor of the meat.

Size **0.4kg (vacuum), 2.1kg (ATM)**

Type of casing **pork casing**

Type of packaging **vacuum, ATM**

Maturing time **15 days**

Allergens **none**

additional information

Sweet Casareccia **contains fennel seeds**

Spicy Casareccia **contains fennel seeds and chilli pepper**

Shelf life **6 months**

Caliber **40 mm**



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SALSICCIA CASERECCIA
PICCANTE



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**SALSICCIA CATENA
DOLCE**

Classic cured sausage. Divided into tasty morsels of approximately 100g, ideal for eating in bites or in thick slices on cutting boards.

Size **0.4kg (vacuum), 2.1 (ATM)**

Type of casing **pork casing**

Type of packaging **vacuum, ATM**

Maturing time **15 days**

Allergens **none**

Additional information

Sweet chain sausage **contains pepper**

Spicy chain sausage **contains chilli**

Shelf life **6 months**

Caliber **43 mm**



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**SALSICCIA CATENA
PICCANTE**



SALSICCIA CURVA DOLCE

Typical seasoned sausage in the shape of a "horse's ciampa", produced with selected and medium-grain minced meats, perfect on a rustic cutting board, accompanied by a good glass of red.

Size **0.4kg (vacuum), 2.1kg (ATM)**
 Type of casing **natural casing ox pie**
 Type of packaging **vacuum, ATM**
 Maturing time **15 days**
 Allergens **none**

Additional info

Sweet curved sausage **contains pepper**
 Spicy curved sausage **contains chili pepper**
 Shelf life **6 months**
 Caliber **43 mm**



SALSICCIA CURVA PICCANTE



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**SALSICCIA LUNGA
DOLCE**

**Typical "stick" shaped salami.
Flavored with salt and pepper in the
classic version and also with chilli in
the spicy one. Perfect for being sliced
finely and enjoyed in company.**

**Size 1kg (double pack)
Type of casing artificial casing
Type of packaging vacuum
Maturing time 15 days
Allergens none**

Additional information

Sweet long sausage **contains pepper**
Spicy long sausage **contains chilli Pepper**
Shelf life **6 months**
Caliber **47 mm**



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**SALSICCIA LUNGA
PICCANTE**



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SALSICCIA STICK
DOLCE

Our stick sausage is not the classic "cervellata", but a high-end one. The selection of meats and careful flavoring make it superior in taste and aroma.

Size **0.25kg (half) 1kg (full double pack)**

Type of casing **edible casing**

Type of vacuum **packaging**

Maturing time **15 days**

Allergens **none**

Additional info

Sweet sausage stick **contains pepper**

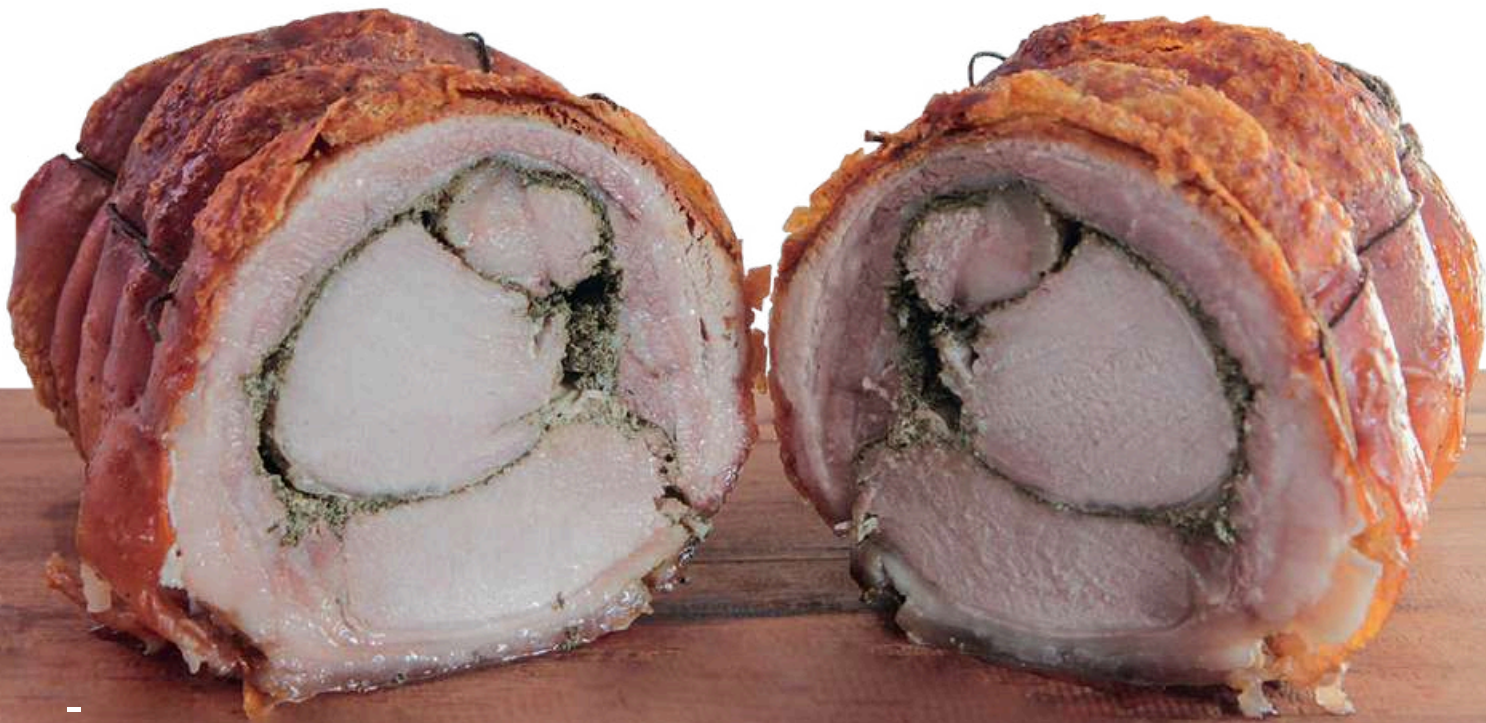
Spicy sausage stick **contains chilli**

Shelf life **6 months** Caliber **25 mm**



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SALSICCIA STICK
PICCANTE

COOKED



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PORCHETTA
di SUINO

Pork ribs flavored with our unmistakable smoked rub, subsequently cooked for 6 hours at low temperature. Our Ribs will make you fall in love with their softness and balance of flavours.

Size **0.7kg**

Type of casing **none**

Type of vacuum **packaging**

Maturing time **none**

Allergens **none**

Additional information **contains pepper and spice mix Shelf life 45 days**

Middles of national pork, boned, flavored with a mix of Mediterranean herbs, sewn and cooked for 10 hours at a controlled temperature. The crispy rind and the juicy interior make it unmistakable.

Size **5kg (half), 10kg (whole)**

Type of casing **none**

Type of vacuum **packaging**

Maturing time **none**

Allergens **none**

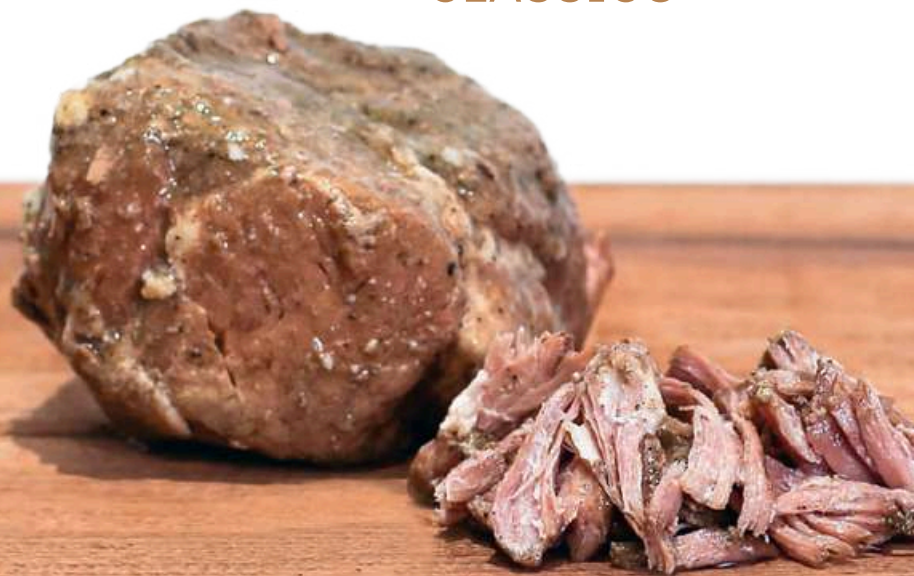
Additional information **contains pepper and spice mix Shelf life 45 days**



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RIBS
DI SUINO

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PULLED PORK CLASSICO



Coppa of national pork, flavored and left in brine for 24 hours, then cooked at low temperature for 16 hours. Characterized by a more aggressive Rub, with paprika and much more and with disarming softness: our American Pulled Pork.

Size **1kg**

Type of casing **none**

Type of vacuum **packaging**

Maturing time **none**

Allergens **none**

Additional information **contains pepper and spice mix**

Shelf life **45 days**

Coppa of national pork, flavored and left in brine for 24 hours, then cooked at low temperature for 16 hours. With the unmistakable flavor of Mediterranean aromatic herbs and disarming softness: our Italian Pulled Pork.

Size **1kg, 2.5kg**

Type of casing **none**

Type of vacuum **packaging**

Maturing time **none**

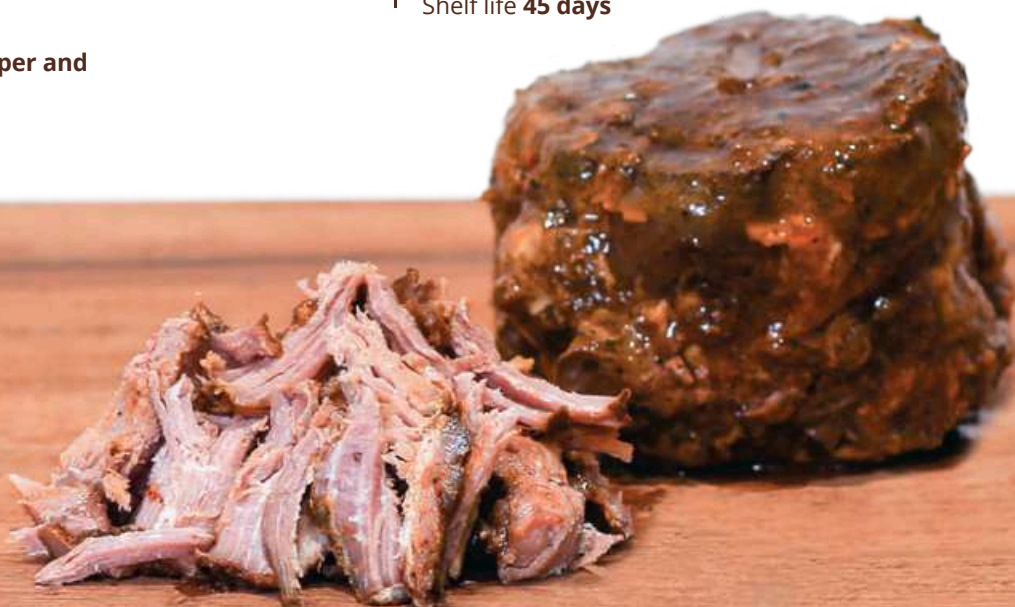
Allergens **none**

Additional information **contains pepper and spice mix**

Shelf life **45 days**

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PULLED PORK alla PAPRIKA





GENOVESE

Selected cuts of beef and pork, onion and other spices, pampered by slow cooking, make Genovese Napoletana one of the main dishes of the Neapolitan tradition, with a strong and harmonious flavor

Additional info contains pepper and spice mix

Shelf life 15 days

Size **0.4kg**

Type of casing **none**

Type of vacuum **packaging**

Maturing time **none**

Celery **allergens**

CORBISIERO



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