



PIEDMONTESE CHARCUTERIE

Farm-raised. Artisan made. Slow cured.

ENGLISH PRODUCT CATALOG

FERRERE, ASTI - PIEDMONT, ITALY



From farm to salumeria

A FAMILY TRADITION SINCE 1990

Agrisalumeria Luiset is a family-owned Piedmontese farm and artisan cured-meat producer based in Ferrere, in the Monferrato area of Asti. The company grew from the charcuterie knowledge of Gino Casetta, known as Luiset, and is now carried forward by the next generation.

Every stage is closely followed: animal welfare and farming, meat selection, preparation, stuffing, hand tying, cooking and curing. Traditional methods, natural casings and time are combined with modern food-safety controls.

01 SHORT SUPPLY CHAIN

A direct connection between the farm, the workshop and the finished product.

02 PIEDMONTESE CRAFT

Coarse cuts, natural casings, hand finishing and patient maturation.

03 A DISTINCTIVE RANGE

Traditional salami, wine and hazelnut specialities, cured meats and cooked products.



Made with care, shaped by place

100% PORK

GLUTEN-FREE

NO MILK OR MILK-DERIVED

Across the Luiset range, as stated by the producer.

NATURAL CASINGS

Traditional texture and character, with careful hand finishing.

SLOW MATURATION

Curing times are adapted to product size and the intended flavour profile.

REGIONAL INGREDIENTS

Piedmont PGI Hazelnuts, Barolo wine and Nebbiolo grape pomace create unmistakable specialities.

PROFESSIONAL SUPPLY

A range suited to gourmet retail, delicatessens, hospitality and food service.

Traditional Salami



THE CLASSIC LUISET RECIPE

A medium-grain raw cured salami with a sweet, delicate and lightly spiced flavour. Made with Italian pork, sea salt, wine, honey, spices and aromatic herbs, it is filled into natural casing and slowly matured in several sizes.

PRODUCT NOTES

CHARACTER

Sweet, delicate, lightly spiced

SIZES

80 g, 200 g, 400 g, 700 g, 1.2 kg

SERVING

Bring to room temperature and hand slice

SIGNATURE SELECTION

Hazelnut Salami



WITH PIEDMONT PGI HAZELNUTS

An artisan raw cured salami enriched with Piedmont PGI Hazelnuts. The savoury character of traditional Piedmontese salami meets the delicate aroma and distinctive crunch of one of the region's most celebrated ingredients.

PRODUCT NOTES

CHARACTER

Savoury, aromatic, gently nutty

POSITIONING

Regional premium speciality

FORMAT

Whole cured salami

SIGNATURE SELECTION

Barolo Wine Salami



A PIEDMONTESE WINE SPECIALITY

Artisan raw cured salami enhanced with Barolo wine. Balanced seasoning and slow maturation develop a refined aromatic profile that connects traditional charcuterie with one of Piedmont's best-known wines.

PRODUCT NOTES

CHARACTER

Balanced, wine-led aroma

POSITIONING

Gourmet retail and hospitality

SERVING

Antipasti and charcuterie boards

Salami under Grape Pomace



AGED WITH NEBBIOLO GRAPE POMACE

After curing, this salami rests for around two weeks under Nebbiolo grape pomace. It absorbs wine-cellar aromas and develops its characteristic reddish colour, creating a product closely tied to the winemaking culture of Piedmont.

PRODUCT NOTES

CHARACTER

Intense, aromatic, distinctive

SIZE

Approx. 400 g

SERVING

Bring to room temperature and hand slice

Cured meats for professional tables



LUISET RESERVE PROSCIUTTO CRUDO

A premium boneless dry-cured ham with a delicate aroma, balanced savoury flavour and tender texture. Designed for slicing, gourmet counters, restaurants and professional food service.



LUISET PANCETTA

Artisan cured pork belly seasoned with sea salt, rosemary, garlic and selected spices. Fresh aromatic notes and balanced flavour make it suitable for antipasti, boards and culinary use.

A BROAD PIEDMONTESE RANGE

Luiset also produces traditional salami, coppa, lonzino, guanciale, lardo, smoked and traditional pancetta, cooked salami, cotechino, cooked specialities, sauces and curated gift boxes.

Cooked specialities and gift boxes



GUSTER - LUISET ARTISAN COOKED SAUSAGES

Luiset's artisan interpretation of the classic cooked sausage. Pork leg and shoulder trimmings are seasoned with white wine, spices and aromatic herbs, finely minced, filled into natural casing, cooked and lightly smoked with beech wood.



L'APERITIVO



LA SFIZIOSA



LA GOURMET

CURATED GIFT BOXES

Ready-made selections for aperitifs, tastings and gifting, combining distinctive Luiset salami and cured meats in different assortments.

Product information and photography: agrisalumeria.it

A Piedmontese partner for your market

AUTHENTIC PRODUCTS. A RECOGNISABLE STORY.

For importers, distributors, gourmet retailers, restaurants and food service.

WHAT LUISET BRINGS

- A family business with a short, closely controlled supply chain
- Traditional Piedmontese charcuterie and distinctive regional recipes
- A broad assortment for counters, boards, kitchens and gifting
- Product stories that connect food, territory and craftsmanship

CONTACT

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Availability, packaging, shelf life and destination requirements are confirmed per market and order.