

CONSORZI INDICAZIONE GEOGRAFICA

salumitalia

TUTELA | TRADIZIONE | TERRITORIO



*Tradition
and a strong bond with place of origin*

ITALIAN PDO AND PGI DELI MEATS



TUTELA

TRADIZIONE

TERRITORIO

Deli meats

Salumitalia - Consorzi Indicazione Geografica is the reference association for PDO and PGI deli meats Consortia.

Founded in 1999 under the name I.S.I.T. - Istituto Salumi Italiani Tutelati, it works alongside the producer groups providing them institutional representation, consultancy, technical and regulatory support, and initiatives for the protection and promotion of their products, including press

office activities and radio and television PR. Daily committed to **fostering strategic and operational coordination** between the Consortia and establishing **continuous dialogue** with the relevant institutions for the sector, Salumitalia's mission is to **develop the GI system**, enhancing awareness and the value of certifications and identity aspects, demonstrating the strong link between individual products and their territory of origin and promoting

a sector that is an integral part of the cultural, social and economic heritage of our country.

Tutela, Tradizione, Territorio are the three values at the basis of Geographical Indications system that guide Salumitalia's actions in fostering and safeguarding the excellence of PDO and PGI deli meats in Italy and worldwide.

CONSORTIA JOINING TO SALUMITALIA



PDO and PGI

INDEX

Bresaola della Valtellina PGI	4	Salame Felino PGI	14
Culatello di Zibello PDO	5	Salame Piemonte PGI	15
Speck Alto Adige PGI	6	Salame di Varzi PDO	16
Mortadella Bologna PGI	7	Prosciutto di Carpegna PDO	17
Cotechino Modena PGI, Zampone Modena PGI	8	Prosciutto di Norcia PGI	18
Coppa di Parma PGI	9	Prosciutto di Modena PDO	19
Coppa Piacentina PDO, Pancetta Piacentina PDO, Salame Piacentino PDO	10	Prosciutto di San Daniele PDO	20
Finocchiona PGI	11	Prosciutto Toscano PDO	21
Salamini Italiani alla Cacciatora PDO	12	Prosciutto Veneto Berico-Euganeo PDO namely Prosciutto Veneto PDO	22
Salame Brianza PDO	13		



REFERENCE CONSORTIUM

Consorzio di Tutela Bresaola della Valtellina



BRESAOLA DELLA VALTELLINA PGI

Bresaola della Valtellina PGI is a deli meat of **outstanding quality**. It is the outcome of a combination of ingredients that make it a product appreciated all over the world: the unique environmental and climatic conditions of Valtellina, the quality of the meat used, and the rigorous **production process**, whose stages – which are all **carried out in Valtellina** – follow the rules codified in the **product specification**.

Only the most prized hindquarter beef cuts (especially the “punta d’anca”) may be used to produce Bresaola della Valtellina PGI. The particular conformation of the production area creates the ideal conditions for slow, natural ageing and the obtaining of a **unique and inimitable** product.

Perfect thinly sliced and enjoyed on its own (“Bresaola Santa”), it is also excellent as an ingredient in traditional or creative recipes.

Visually, the colour is red and uniform with a slightly outlined dark edge. Excellent slice has not cracks or spots, it may show a slight marbling (very thin streaks of white fat).

The aroma is delicate and slightly aromatic, evoking hints of cured meat and spices. Bresaola della Valtellina PGI is a low-calorie, low-fat cured meat, rich in **protein, vitamins and minerals**, making it an ideal food for the whole family and for those who practise sports.



PRODUCTION AREA

Valtellina, the entire province of Sondrio in Lombardy, with its two main valleys in the heart of the Alps: Valtellina and Valchiavenna.

bresaolavaltellina.it

CULATELLO DI ZIBELLO PDO

Culatello di Zibello PDO is one of the most well-known, valued and celebrated cured deli meats, so as to be nicknamed the King of cold cuts.

It is made using the **most valuable part of the swine thigh**. The meat is worked manually, seasoned with salt, natural aromas, spices, and herbs and left to rest. It is then stuffed into a natural wrapping (usually the pig's bladder) and skilfully hand-tied to give it its **typical pear shape**.

The **curing phase** must last no less than ten months. The aging phase, during which its **unmistakable aromas** develop, is carried out in special damp, well-ventilated cellars with controlled temperature and humidity.

The climatic factors of the production area are fundamental for the maturation and long curing, during which the distinctive aromas and flavours develop: the region is characterized by cold, long

and foggy winters and hot, sunny summers.

Culatello di Zibello PDO is the **heritage** and wealth of the area along the River Po, produced exclusively in seven localities in the province of Parma, the result of a true art and tradition with a production process that is still **carried out entirely by hand**.

It is best served thinly sliced, ideally with a manual slicer. The finest possible pairing?

It is perfect as it is, tasted on its own to best appreciate all the notes and aromatic undertones resulting from the long aging process.



PRODUCTION AREA

The production area covers the municipalities of Polesine-Zibello, Busseto, Soragna, Roccabianca, San Secondo Parmense, Colorno and part of the municipality of Sissa-Trecasali in the province of Parma.



REFERENCE CONSORTIUM

Consorzio di Tutela del Culatello di Zibello DOP



consorziodituteladelculatellodizibello.com



REFERENCE CONSORTIUM
Conorzio Tutela Speck Alto Adige



SPECK ALTO ADIGE PGI

“Use a little salt, a little smoke and lots of fresh mountain air”: this is the traditional principle that distinguishes the Speck alto Adige PGI.

A unique product that combines two traditional and different ham production processes: on the one hand, the Mediterranean approach which involves curing pork thighs through air-drying and salt, and on the other, the method typical of countries in Northern Europe, where the ham is prepared with salt, spices and smoke.

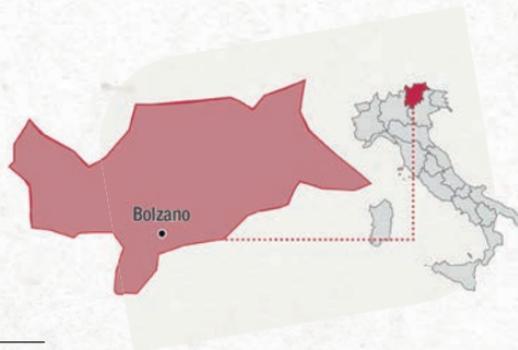
After careful selection of the raw material, the so-called ‘baffe’ are skilfully seasoned with salt, pepper and a mixture of spices which represents - always in accordance with the product specification - the secret of each producer.

The smoking of the speck, after the curing process, is one of the key contributors to the flavour of the product. The ham hocks are finished in an alternating process of **lightly smoking** over low

resin wood and air-drying. This is the part of the production process that gives Speck Alto Adige PGI its **unrivalled unique taste**.

The duration of the curing process – during which Speck Alto Adige PGI perfects its aromatic notes – depends on the final weight of the ‘baffe’ and averages 22 weeks.

Speck Alto Adige PGI should be **sliced** using a slicer to produce fine slices, but cutting it into **thin strips** with a knife is also an interesting solution.



PRODUCTION AREA

The production area of Speck Alto Adige PGI corresponds to the entire territory of the autonomous province of Bolzano – South Tyrol.

MORTADELLA BOLOGNA PGI

The **'Queen Pink' (Regina Rosa)** is one of the most loved, well-known and celebrated deli meats both in Italy and around the world.

Only selected pork shoulder meat, a particularly flavorful and valuable cut, is used. The meat is finely ground with a meat grinder and cubes of high-quality pork neck fat, known as **lardelli**, are then added, together with natural seasonings. Spices and natural flavourings are added to the mixture, giving it the characteristic aromas and flavours that make it unique. The mixture is stuffed into natural or synthetic casings.

Mortadella Bologna PGI is a **cooked** deli meat and the most characteristic phase of the entire production process is the cooking that takes place slowly in special dry-air ovens (until the product reaches an internal temperature of 70°C). The mortadella is then rapidly cooled through a cold shower process to preserve its color and aroma,

PRODUCTION AREA

The production area of Mortadella Bologna includes the territory of the following regions: Emilia-Romagna, Piemonte, Lombardia, Veneto, the Province of Trento, Toscana, Marche and Lazio.

and finally left to rest. Deeply linked to its city of origin, it was in Bologna in 1661 that Cardinal Farnese issued a decree codifying the production of mortadella, providing one of the first examples of product specification.

Once sliced, Mortadella Bologna PGI releases all its **remarkable aromatic profiles**: excellent **thinly sliced**, delicious **cubed** as a snack and served in appetisers and starters, paired with fresh vegetables and cheeses.

It is also a fundamental ingredient in traditional dishes such as tortellini filling.



mortadellabologna.com



REFERENCE CONSORTIUM
Consorzio Italiano Tutela Mortadella Bologna





REFERENCE CONSORTIUM

Consorzio Zampone e Cotechino Modena IGP



COTECHINO MODENA PGI, ZAMPONE MODENA PGI

Two **Italian excellences** with over 500 years of history. The origin of these products is legendary and dates back to 1511 in the Modena area, where their production still represents the art of the butchery skills of this territory. Nowadays, Zampone Modena and Cotechino Modena are still produced – in the areas provided for by the product specification – following **traditional processes**.

Undisputed symbols of **winter festive tables**, they have become the protagonists of **modern and innovative recipes**, perfect all year round and extremely suitable for haute cuisine.

Both are obtained from a **mixture** of pork meat (lean and fatty parts) combined with rind, seasoned with salt and whole and/or crushed pepper, to which cloves, nutmeg, cinnamon and wine may be added. The resulting **mixture is then stuffed**:

PRODUCTION AREA

The production area covers the entire Emilia-Romagna region; the entire Lombardy region, excluding the province of Sondrio; the provinces of Verona and Rovigo in the Veneto region.

Zampone is stuffed into the foreleg of the pig, while Cotechino into a natural casing. Cotechino Modena and Zampone Modena are available fresh or pre-cooked: the fresh product requires at least 3 hours of cooking in gently boiling water or in a traditional zamponiera (cooking pot). The more practical pre-cooked product requires about 30 minutes of cooking in boiling water.

The slices should be cut with a knife to a thickness of about 1 cm and served hot or warm.



modenaigp.it

COPPA DI PARMA PGI

A **masterpiece** of Parma salami-making, this cured deli meat offers a perfect balance between lean and fatty parts in each slice.

Its texture is soft, with a gentle proper sapidness, in line with the style of deli meats in this area. The **aroma is intense and balanced**. At the end of the salting process, the product is stuffed into casings and then tied by hand with string.

After careful drying, it is left to mature for a minimum of 60 days, during which the meat acquires its aroma, fragrance and exquisite, delicate flavour, while the string gradually loosens.

The **processing techniques**, refined over the centuries and deeply linked to a territory that has absorbed Coppa di Parma PGI into its **cultural**

roots, make this cured deli meat unique in its kind, a true tasting experience that has remained intact over time, allowing us to enjoy a product of the highest quality.

Coppa di Parma PGI is sliced as thinly as possible, taking care to preserve the integrity of the slice.



PRODUCTION AREA

The provinces of Parma, Modena, Reggio Emilia, Mantova, Pavia, and the municipalities along the Po river in the provinces of Lodi, Cremona and Milano, as specified in the product specification.



REFERENCE CONSORTIUM

Consorzio di tutela della Coppa di Parma IGP



coppadiparmaigp.com



COPPA PIACENTINA PDO, PANCETTA PIACENTINA PDO, SALAME PIACENTINO PDO

Three excellences of Italian deli meat production united by a record: **Piacenza is the only province** in Europe to have **three PDO deli meats**. This clearly highlights the great tradition of pig meat processing in this area, where deli meats of the highest quality have always been produced.

They are characterised by their extreme **elegance and balance of aromas and flavours**, the result of the skilful and calibrated use of spices and the high quality of the raw material.

Delicate aromas of matured cured meats are the result of the **long maturation periods** that characterises the fact that all three PDO deli meats from Piacenza, making time becomes a real ingredient in these masterpieces of Italian cured meats. Salame Piacentino, Coppa Piacentina e Pancetta Piacentina are characterised by a traditional processing method, with dry salting

and the addition of a few spices to obtain a delicate product with an unmistakable flavour.

The **climatic and territorial characteristics** of the Piacenza province represent an essential element in creating the unique flavour of these products. Pancetta Piacentina and Coppa Piacentina should be sliced thin using a slicer, preserving the product's integrity. Salame Piacentino, on the other hand, is best cut by hand with a slightly diagonal slice, to obtain elongated pieces that highlight its texture and aroma.



REFERENCE CONSORTIUM

Consorzio di Tutela Salumi DOP Piacentini



Consorzio di Tutela
Salumi DOP
Piacentini

PRODUCTION AREA

The production area of the three PDO deli meats from Piacenza covers the entire province of Piacenza up to an altitude of no more than 900 metres above sea level.

salumiticipiacentini.it

FINOCCHIONA PGI

Its **aroma** and **taste** are unmistakable and immediately bring to mind the wonderful landscapes of Tuscany, the region where this deli meat is produced and where, for centuries, the genius of Tuscan producers has been handing down, from generation to generation, the **authenticity of the recipe** for Finocchiona - which, since 2015, has been awarded with the PGI (Protected Geographical Indication) certification.

It stands out among other deli meats for its unmistakable taste and aroma, given by the **seeds and/or flowers of fennel**, the ingredient that gives its name to this excellent product. Each producer passes down their own family recipe which is personalised in compliance with the product specification. is personalised.

Excellent for snacks and quick bites accompanied by typical unsalted bread, Finocchiona PGI is **surprisingly versatile** in cooking, perfect for a wide range of delicious recipes thanks to its unmistakable aroma.

PRODUCTION AREA

The production area of Finocchiona PGI covers the entire territory of the Toscana region, excluding the islands.

It is produced in various weights, ranging from a minimum of 500 g to 25 kg, with the maturing period varying according to size.

For large ones, it is best to cut it with a slicer, while for smaller diameters it is optimal to cut it with a knife, preferably into slices that are not too thick.

Eating Finocchiona PGI is like taking a trip to the most **authentic Tuscany**.



REFERENCE CONSORTIUM
Consorzio di tutela della Finocchiona IGP





SALAMINI ITALIANI ALLA CACCIATORA PDO

A deli meat with a **century-old history** that still follows the traditional recipe today, to obtain small salamis, a very practical format that made them an ideal meal for hunters who kept them in their saddlebags during hunting trips.

Their name derives from this tradition. Only the finest cuts of 100% Italian pork are used in their production, along with salt, pepper and a pinch of garlic, but the spicing is always mild.

Their **taste** and slice **size** make Salamini Italiani alla Cacciatora PDO ideal for **enjoying them on their own** or as an **ingredient** in various recipes; ideal as a snack for the ever-popular and irreplaceable salami “panino”, but also excellent as finger food at happy hour time. Salamini Italiani

alla Cacciatora PDO are loved by everyone for their flavour, versatility, and remarkable sweetness and softness.

Salamini Italiani alla Cacciatora PDO are lactose-free and have a short curing period (minimum 10 days).



REFERENCE CONSORTIUM

Consorzio Cacciatore Italiano



PRODUCTION AREA

Friuli-Venezia Giulia, Veneto, Lombardia, Piemonte, Emilia-Romagna, Umbria, Toscana, Marche, Abruzzo, Lazio and Molise.

salamecacciatore.it

SALAME BRIANZA PDO

Perfectly integrated into the **agricultural tradition** of Brianza, in an area characterised by its hillside climate and typical temperature variations (which ensure a particularly favourable environment for the best drying and curing of salami), Salame Brianza PDO is produced with selected Italian pork and follows a unique and inimitable 'recipe' that closely regulates the ingredients and production process.

Its **delicate flavour** is the result of ancient craftsmanship in its processing, whereby the meat is skilfully seasoned with a mixture of salt and pepper and, in some cases, wine. Salame Brianza PDO is produced by mincing the meat finely (4-4.5 mm) or coarsely (7-8 mm).

The **sizes range** depends on the diameter of the salami, which also determines the curing time, which can vary between 3 and 15 weeks

Salame Brianza PDO has a compact texture, **cylindrical shape** and **ruby red colour**.

The flavour is delicate and well balanced. It is best to cut it with a knife at a slight angle, but for largesize pieces, it is also interesting to cut it with a slicer, not too thick.



PRODUCTION AREA

Salame Brianza PDO originates in a well-defined area of Lombardia - in the provinces of Monza-Brianza, Lecco, Como and Milano - which constitutes the natural area of its traditional production: Brianza.

REFERENCE CONSORTIUM

Consorzio Salame Brianza



consorziosalamebrianza.it



SALAME FELINO PGI

A perfect combination of climatic and human factors.

High-quality raw materials and **traditional production techniques** provide the basis for this exceptional salami, which is a staple ingredient in traditional Parma cuisine, serving as the quintessential appetiser.

It is obtained using carefully selected meat from heavy pigs, expertly processed with salt, peppercorns or crushed pepper, and garlic.

The salami is then stuffed into natural casings and tied with string, not netting, using a single rope at regular intervals.

Its characteristic **irregular cylindrical shape**, with one end thicker than the other, makes it immediately recognisable among all other salamis, also due to its considerable size.

It weighs between 200 grams and 4.5 kilograms with a length of between 15 and 130 centimetres.

Salame Felino PGI is to be cut with a knife at an angle of approximately 30°. The thickness should never be too thin, but rather around 3 mm in order to maximise the perceived **taste of this extraordinary salami**.



REFERENCE CONSORTIUM

Consorzio di Tutela del Salame Felino IGP



PRODUCTION AREA

The production area is identified as the entire territory of the province of Parma.

salamefelinoigp.it

SALAME PIEMONTE PGI

Salame Piemonte PGI is an excellent example of the typicality, tradition and high quality of Piedmontese pig meat processing and its **strong link with its territory of origin**: for the production of this salami – which can only take place in the Piedmont region – **Piedmontese red wine with Designation of Origin** is used (native grape varieties Nebbiolo, Barbera and Dolcetto).

The **selected cuts** for the lean part of the mixture are mainly obtained from leg and shoulder, while the fat is composed of noble fat from the belly, throat and lard. The minced meat is seasoned with salt, pepper, garlic, cloves, nutmeg and wine.

The resulting mixture is skilfully stuffed into casings and tied with string. It is subsequently dried, then a **curing period** starts that varies depending on the diameter of the salami: from 10 to 84 days.

Salame Piemonte PGI can be produced in different sizes, according to the diameter of the fresh salami, which varies between 40 and 90 mm.

PRODUCTION AREA

The production area of Salame Piemonte PGI involves the entire territory of the Piemonte region.

Slicing it with a knife is the best way to enjoy it. Salame Piemonte PGI is compact, with a soft texture, **ruby red colour and sweet, delicate flavour**, delicately spiced with a surprising softness and persistence on the palate.

The typical characteristics of Piedmontese wines influence and characterise its **sensory nuances**, making it unique.



REFERENCE CONSORTIUM

Consorzio Salame Piemonte IGP





SALAME DI VARZI PDO

It originated in the uplands area of **Oltrepò Pavese**. It is highly probable that the Benedictine monks were the first to discover the right combination of ingredients that nowadays distinguishes Salame di Varzi: the perfect balance of lean and fatty parts, salt and spices that characterise the “sweet salami” of the Staffora Valley, which has been handed down to us after a process of refinement that lasted centuries.

The **quality** and **authenticity** of Salame di Varzi PDO still depend on the strict respect of the ancient recipe by skilled artisan, combined with unique **climatic conditions** of the production area, strictly limited to the territory of the municipality of Varzi and the surrounding villages.

The salami is made from the selected meat seasoned with sea salt, black pepper, garlic infusion and filtered red wine.

The salami is tied with tightly knitted string. The **curing time depends on the size** of the product: the period varies from a minimum of 30 days to 180 days or more.

Salame di Varzi PDO can be produced in size ranging from 300 g to 2.5 kg. Salamis weighing more than 1 kg, due to the long curing period of at least 180 days, are stuffed into a double sewing casing. Serving suggestion: hand-cut with a knife at a good angle to obtain a long slice that is not too thin.



REFERENCE CONSORTIUM

Consorzio di Tutela del Salame di Varzi



PRODUCTION AREA

The production of Salame di Varzi PDO takes place in the area identified by the territories of fifteen municipalities in the province of Pavia that are part of the Oltrepò Pavese area.

consorziovarzi.it

PROSCIUTTO DI CARPEGNA PDO

The production area is located within the natural park, of Sasso Simone and Simoncello, among the **green hills of Montefeltro**, the largest oak forest in Europe. Like the landscape, the **microclimate** of this area is also **unique and unrepeatable**.

Only carefully selected Italian pork thighs can be used to produce Prosciutto di Carpegna PDO.

Its distinctive feature is the unique “stuccatura” process, during which the surface of the uncovered portion of the ham is covered with a mixture of rice flour, fat and a secret blend of spices, including **paprika**, which give Prosciutto di Carpegna PDO an extraordinary flavour, delicately balanced and enhanced by its **unmistakable aroma**.

Prosciutto di Carpegna PDO can be distinguished by the colour and the extremely soft texture of the slice: depending on the curing time, it varies between an amber red colour and a salmon pink in the leanest parts.

PRODUCTION AREA

Prosciutto di Carpegna is produced in the traditionally dedicated area of the Municipality of Carpegna, in the province of Pesaro-Urbino in the Marche region.

The minimum **ageing period** required by the product specification is 14 months, during which Prosciutto di Carpegna acquires its delicate aromatic notes.

The ham is cut using a slicer, producing rather thin slices, but in the case of aged hams, it can be manually cut with a knife using an clamp of good quality.



consorzioprosciuttodicarpegna.it



REFERENCE CONSORTIUM

Consorzio Prosciutto di Carpegna





PROSCIUTTO DI NORCIA PGI

Prosciutto di Norcia PGI is the result of **centuries-old traditions** combined with the passion of generations of pork butchers. It is produced in the **Valnerina area**, Umbria, where the morphological characteristics of the territory, the quality of the air and the particular climatic conditions combine to make Prosciutto di Norcia a unique product.

Prosciutto di Norcia PGI is produced from heavy pigs and, once trimmed, it stands out for its traditional triangular shape, also known as “a violoncello”. This shape reflects the craftsmanship of local artisans, who skillfully trim the thighs to leave a thinner layer of rind, allowing the aromas to penetrate more deeply.

At the end of the **curing process**, which must last at least 12 months, the seal of conformity for Prosciutto di Norcia is branded onto the rind, guaranteeing

compliance with product specification and offering consumers assurance of authenticity.

The **aroma is distinctive**, slightly spicy, due to the accurate use of pepper. The flavour is savoury and fully-bodied, yet never salty.

The ham should be sliced using a slicer or, in the case of well-aged hams, a knife.



REFERENCE CONSORTIUM

Consorzio di Tutela del Prosciutto di Norcia IGP



PRODUCTION AREA

The production area of Prosciutto di Norcia PGI covers the territories located at 500 metres above sea level in the municipalities of Norcia, Preci, Cascia, Monteleone di Spoleto and Poggiodomo, in the province of Perugia in the Umbria region.

prosciuttodinorcia.com

PROSCIUTTO DI MODENA PDO

Prosciutto di Modena's name already reflects its strong bond with a territory that has always been strongly linked to good food and the finest agricultural traditions.

Experience and skill are essential for its production, which takes place in the hills and valleys surrounding the Panaro river basin.

Prosciutto di Modena PDO has **only two ingredients**: high-quality Italian pork thigh and salt.

A fundamental element is added to these two: the microclimate of the production area, which is mainly hilly, with low rainfall and constant breezes, perfect for curing ham. Prosciutto di Modena PDO has a **very long ageing period**, at least 14 months, which gives it a distinctive savoury but not salty taste. When tasting Prosciutto di Modena PDO, one can immediately get the feeling of an exceptional

quality product, perfect for any diet because natural, balanced in protein, fat and vitamin content, nutritious and easily digestible.

It is advisable to cut it with a slicer, preferably a manual one so as not to heat the slice too much during cutting.

Long-aged hams are also suitable for cutting with a knife. The slice appears bright red in colour, accompanied by a sweet and intense aroma.

The **flavour is full, savoury but never salty.**



PRODUCTION AREA

The production area of Prosciutto di Modena corresponds to the hills and valleys that develop around the Panaro river basin and which, starting from the foothills, reach a maximum altitude of 900 metres above sea level, including parts of the provinces of Bologna and Reggio Emilia.

consorzio-prosciuttomodena.it



REFERENCE CONSORTIUM

Consorzio del Prosciutto di Modena





REFERENCE CONSORTIUM

Consorzio del Prosciutto di San Daniele



PROSCIUTTO DI SAN DANIELE PDO

An Italian product of excellence with **deep roots** in the area where it is produced, the municipality of **San Daniele del Friuli**, in the heart of Friuli-Venezia Giulia, along the middle course of the Tagliamento river.

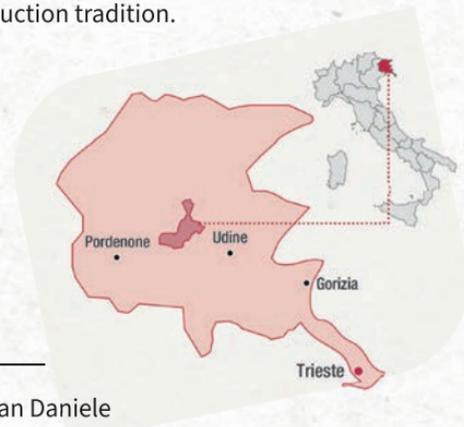
Prosciutto di San Daniele PDO, still being produced today through the knowledge and experience of master prosciutto makers, involves the use of only two excellent raw materials: selected hind legs and sea salt, to which another fundamental ingredient is added:

the distinctive area's topography and microclimate that characterises the production area.

San Daniele del Friuli is a **unique place** where cold currents from the Carnic Alps meet the warmer, salty breezes of the Adriatic, creating **ideal conditions for the production** of this exceptional product, providing unmistakable aromas and flavours.

A **natural, well-balanced**, and delicate prosciutto, where the fat component adds sweetness, silkiness, and aroma.

The balance between healthy fats, high-quality proteins, vitamins, and minerals makes it a complete food, suitable for various lifestyles and dietary habits. It is distinguished by its typical guitar shape — obtained through the pressing process — and by the preservation of the **paw**, which plays a key role during the aging phase and stands as a tribute to the region's ancient production tradition.



PRODUCTION AREA

Prosciutto di San Daniele PDO is produced exclusively in San Daniele del Friuli (province of Udine) in the Friuli-Venezia Giulia region.

prosciuttosandaniele.it

PROSCIUTTO TOSCANO PDO

A **refined pleasure**, skilfully enriched by the **aromas of 'Tuscanity'**: pepper, garlic and aromatic plants such as lentisk, myrtle, juniper and more, blended together in perfect balance, masterfully mixed in recipe jealously guarded and handed down – always in compliance with the bounds set by the product specification - from father to son.

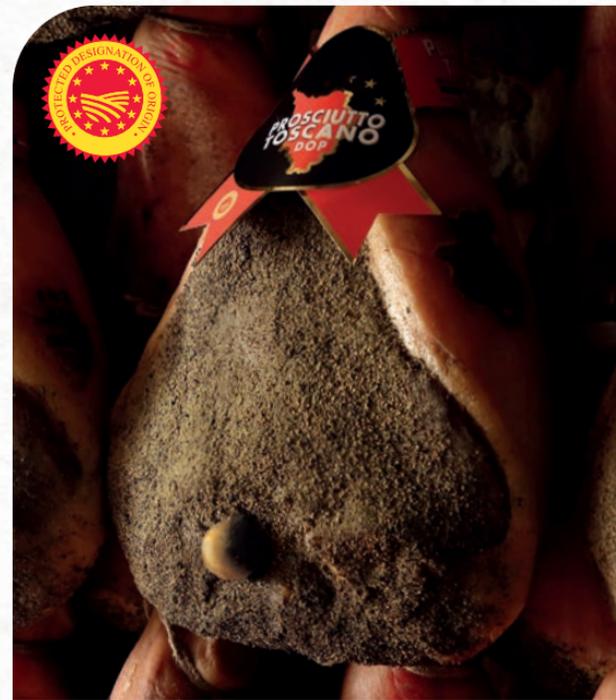
Moreover, the secret behind the quality of Prosciutto Toscano PDO may lie in the **climate** in which it is produced, which is **ideal for curing** and characterised by gentle breezes and temperate winds blowing from both the land and the sea over an area protected from the north winds by the Apennines.

The **delicate flavour**, the crimson red colour of the dry, lean slices, and the **intense taste** enhanced by a typical savouriness are the distinctive features of this Tuscan delicacy.

It is also characterised by the typical inverted **V-shaped trimming**, which allows the meat to cure

and absorb the natural aromas evenly, and the classic **peppering** that is added at the end of the maturing process, which, in addition to having a protective and organoleptic function, makes the whole ham immediately visually identifiable.

This ham is ideal for slicing with a slicer, but it is also well suited to cutting with a knife, which preserves and enhances all its flavours and aromas.



PRODUCTION AREA

The production area of Prosciutto Toscano PDO includes the entire territory of Toscana region, excluding the islands.

prosciuttotoscano.com

REFERENCE CONSORTIUM

Consorzio del Prosciutto Toscano





REFERENCE CONSORTIUM

Consorzio di Tutela del Prosciutto
Veneto Berico-Euganeo DOP

Consorzio di Tutela
del Prosciutto Veneto DOP



PROSCIUTTO VENETO BERICO-EUGANEO PDO namely PROSCIUTTO VENETO PDO

Prosciutto Veneto Berico-Euganeo PDO has a **naturally semi-pressed shape** and is identified by a conforming mark permanently impressed on the rind, consisting of the **lion of San Marco** above the word VENETO.

Once cut, the slices unfold a rosy colour, framed by very light marbling, with white fatty parts; it is soft and **flavoursome**, with a **delicate and sweet aroma**. These characteristics are due to a perfect balance between the careful selection of raw materials, salting process, weight of the ham, and the time and conditions of aging.

Prosciutto Veneto Berico-Euganeo PDO is ideal for preparing appetisers and side dishes, but also numerous first and second courses of traditional cuisine.

The production area is characterized by the presence of two hilly groups (the Berici Hills and the Euganean Hills).

This particular conformation influences the wind patterns, rainfall, and temperature of the area, and this **climatic balance** is ideal for the perfect curing of the ham.



PRODUCTION AREA

The production area covers 15 municipalities on the southern border of the provinces of Padova, Vicenza and Verona, in the Veneto region.

prosciuttoveneto.it

Deli meats

POD Oard PGI





**MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE**



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