



Our delicatessen products are the result of a skilful craft that begins with the husbandry of our own animals. These are all native Italian species, born and raised on our farm, fed with the cereals we cultivate from our fields. The animals grow until the right time for meat maturation and are not given any artificial interventions aiming at accelerating growth, appetite or production.

Adding to all that the simple and genuine tradition of our centuries-old recipes when processing our meats, we thus obtain products having excellent characteristics in fragrance, taste, look, and a noticeable content of vitamins and minerals.



[PROSCIUTTO](#)



[SLICED SPALIA](#)



[\(PAPICOLLO OR LONZA\)](#)



[LONZINO](#)



[as SALAMI](#)



[GOLD SALAMI](#)



[SAUSAGES](#)



[SAUSAGES WITH LIVER](#)



[ROLLED UP PORK BELLY](#)



[SPICED PORK CHEEK](#)



[SPICED LARD](#)