It is made from pork neck and loin. In other parts of Italy it is named “**Coppa**”, whilst in our area (southern Marche region)
Coppa
is another kind of sausage. (see below).

The pork part used to make lonza is taken from the neck joint up until the sixth or seventh rib of the carré. Here too, ingredients are very simple and natural. Once cut, the capocollo slice should show a beautiful bright garnet red colour, with variable amounts of marbling.

(Ingredients: pork, salt, pepper, aromatic herbs and spices).



