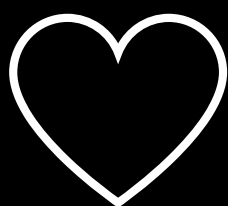




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ANTICA CORTE PALLAVICINA

The history of the Antica Corte Pallavicina is deeply linked to the history of the Spigaroli family and its deep roots in the love of food and nature; making cured meats for the Spigaroli family is a tradition handed down between generations for 150 years.



GRAN FIOCCO SPIGAROLI

10 months

REGION: Emilia-Romagna



PDO CULATELLO DI ZIBELLO

18 months

REGION: Emilia-Romagna

Having selected the leg of pork and extracted the culatello, the fioccaccio remains. After the appropriate trimming it follows a process identical to that of culatello, but being leaner it needs a shorter aging, in fact after ten months it is ready.

Culatello di Zibello DOP is the result of the Spigaroli family's know-how. It is produced only during the winter months; after a massage with Fortana wine and garlic, it is salted with salt and ground pepper (there are no nitrates, sugars, flours or other additives or stabilizers).



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GRAN CULATELLO RISERVA
NERO SPIGAROLI
40 months

REGION: Emilia-Romagna

This product encapsulates all the knowledge of the Spigaroli Family. It is produced only during the winter months; after a massage with Fortana wine and garlic, it is salted with salt and cracked pepper (there are no nitrates, sugars, flours or any other additives or stabilizers).



PDO PROSCIUTTO
CRUDO DI PARMA
24 months

REGION: Emilia-Romagna

Prosciutto Crudo di Parma DOP is a ham obtained from pigs weighing over 200 kg. After an initial seasoning of 12/13 months in the hills of our Apennines, it finishes its seasoning together with Culatelli in the damp cellars of the Antica Corte Pallavicina.



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SALAME SPIGAROLINO DI ANTICHE RAZZE

20 days

REGION: Emilia-Romagna

It is a fermented, pork-based sausage made from the trimmings of culatello, bagged and cured, with a sweet, fragrant taste and a dark red color. The product is obtained from the slaughtering of 180 to 230 kg Italian heavy pigs from neighboring slaughterhouses.



PROSCIUTTO COTTO SPIGAROLI

2 months

REGION: Emilia-Romagna

It is a whole, cooked, pork-based product obtained by slaughtering heavy Italian pigs from neighboring slaughterhouses.

The external appearance is pinkish with a bound surface, while when cut, the texture is soft, pink in color.



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MARIOLA

6-12 months

REGION: Emilia-Romagna

Mariola is a precious salami from the Piacenza tradition, with unique characteristics. Its spherical and irregular shape is obtained through the processing of lean pork from pigs raised exclusively in the surrounding areas.



SPALLA CRUDA OF
ANCIENT BREEDS

10 months

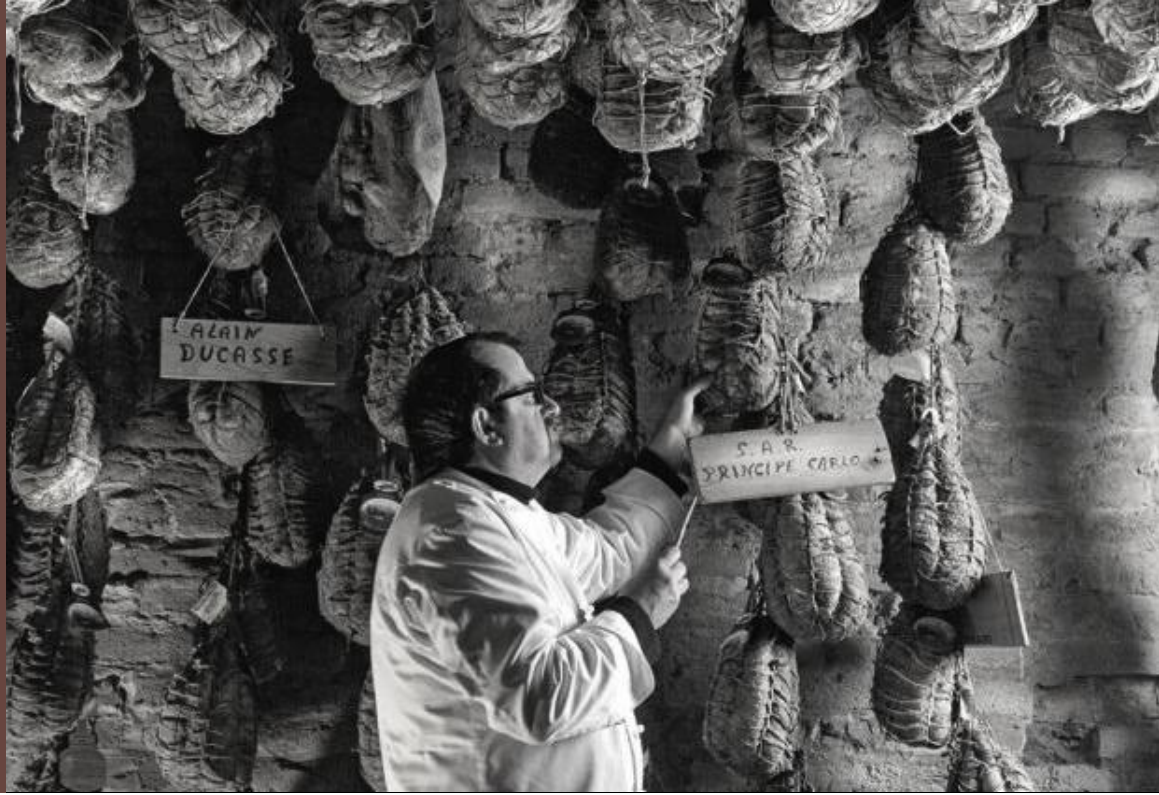
REGION: Emilia-Romagna

Discover Spalla Cruda of Ancient Breeds, a true delight from Italian culinary tradition. This top-quality cold cut is carefully crafted from ancient pig breeds, preserving the richness of authentic flavors. Spalla Cruda of Ancient Breeds is expertly aged, offering a symphony of intense and delicate flavors for the palate.



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SPALLA COTTA OF SAN SECONDO

10 months

REGION: Emilia-Romagna

Discover Spalla Cotta of San Secondo, an Italian culinary treasure with ancient roots. This exquisite cold cut originates from the Emilia-Romagna region and is a true delight for the palate.



GENTLE SALAMI

70 days

REGION: Emilia-Romagna

Discover Gentle Salami, an Italian gastronomic gem, with its profile of balanced flavors and delicately tender texture. This exquisite salami is crafted from high-quality pork, finely ground and seasoned with a secret blend of spices.



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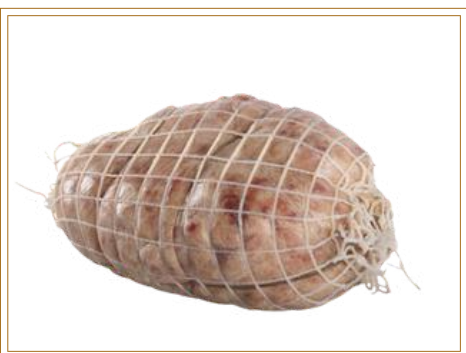


CRESPONETTO SALAMI

2 months

REGION: Emilia-Romagna

Discover "Cresponetto Salami" an Italian gastronomic delight that captivates palates worldwide. This high-quality salami is a culinary gem, renowned for its distinctive flavor and inviting texture.



COOKABLE MARIOLA

15 days

REGION: Emilia-Romagna

Discover Cookable Mariola, a delightful masterpiece of Italian cuisine. This cold cut is known for its versatility and rich flavor. Cookable Mariola is prepared with high-quality meat and carefully seasoned with a secret blend of spices.



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LEAN LARD

5 months

REGION: Emilia-Romagna

Lean Lard is an Italian gastronomic treasure. This exquisite ingredient is a traditional product of Italian cuisine and has captivated the palates of gourmets worldwide. Lardo con Magro primarily consists of subcutaneous pork fat, meticulously seasoned with salt, aromatic herbs, and spices.



COOKABLE MARIOLA

5 months

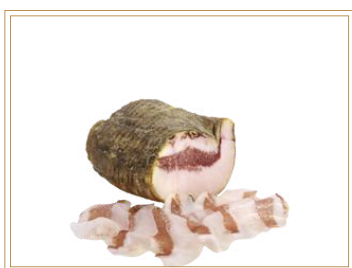
REGION: Emilia-Romagna

Discover the "Lardo Alto del Po," a culinary delicacy from Northern Italy. This extraordinary lard hails from the lush Po Valley, renowned for its production of high-quality cured meats. "Lardo Alto del Po" is a true gastronomic gem, crafted from the subcutaneous fat of carefully selected pigs, expertly seasoned with salt, herbs, and spices.



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GOLA OF ANCIENT BLACK
BREED

3 months

REGION: Emilia-Romagna

Discover Gola of Ancient Black Breed, an Italian culinary gem that enchants with its authenticity. This exquisite cold cut is carefully crafted from ancient black pig breeds, preserving Italian gastronomic traditions.



COTECHINO

15 days

REGION: Emilia-Romagna

Discover Cotechino, an Italian culinary masterpiece. This delicacy is a traditional sausage that embodies the richness of Emilia-Romagna's cuisine. Cotechino is made from high-quality pork, finely ground and seasoned with a blend of secret spices, imparting a unique flavor.



COPPA LUNGA DELLA
BASSA

REGION: Emilia-Romagna

Discover Coppa Lunga della Bassa, a typical gastronomic excellence from Northern Italy. This high-quality cold cut is renowned for its refinement and unmistakable flavor. Coppa Lunga della Bassa is crafted from carefully selected pork, seasoned with care, and flavored with a secret blend of spices, imparting a unique taste.



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