

Exceptional Deli Meats,  
Exquisite Delights



*Parma Ham  
and specialties  
from the great Italian  
deli meat tradition.*



Ranked in the 2012 Gambero Rosso Top Ten  
for our Parma Ham PDO





## You will find us here. We are based in Langhirano.

We are situated on the banks of the Parma River.  
Not far from here, the wind blows  
from the Tyrrhenian Sea  
over the peaks of the Tuscan-Emilian Apennines.  
We have been making dry-cured ham  
in the traditional way since 1956,  
with the same passion, the same processes,  
following the great Parma tradition,  
and we are proud to be among  
the brands most highly regarded by connoisseurs.  
This is because we process our ham with passion  
and commitment, to guarantee flavour and food  
safety for all, as our certifications testify.

ISO 14001:2004

EMAS

INTERNATIONAL FOOD STANDARD (IFS)

OHSAS 18001-07

UNI EN ISO 22000:05

UNI EN ISO 22005:08

BRC Food





## Fine Food of Parma

We are based in one of Italy's culinary centres: Langhirano, close to Parma, in the region of Emilia: the heart of Italian fine cuisine. Langhirano has cult status for gourmets in general, and dry-cured ham lovers in particular. Only here, in the microclimate of the Parma River valley, does the combination of air, climate and humidity create the unique conditions that are perfect for maturing Parma Ham and the other great traditional deli meats of Parma.



Torrechiara Castle  
in Langhirano (Parma).



Typical restaurant of the Province of Parma.

Parma is home to art in all its forms, from Roman to Liberty style. A city with a history of seducing lovers of fine food and beauty from all over the world, from Napoleon to Stendhal, thanks to the works commissioned by Marie Louise, Duchess of Parma, in the early 19th century, which made Parma the equal of the great European capitals.

Parma is a UNESCO Creative City of Gastronomy. Here the culture of taste lives and breathes in every form. Emilia is a land of delicacies: Parma Ham, Culatello, Salami, Parmigiano Reggiano and Lambrusco are loved by gourmets the world over.



Parma Cathedral



Reggia di Colonna: the Ducal Palace  
of Marie Louise



The cupola of Parma Cathedral  
by Correggio

It is here, in Busseto, that Italy's greatest opera composer, Giuseppe Verdi, was born. Signs of a love for life's passions, typical of this part of the world.



Giuseppe Verdi

## Fine Food of Italy

We have selected the great classics of the Italian deli meat tradition. A perfect taste tour of Italy, featuring the most typical, unique and mouth-watering specialties. Flavours to discover and rediscover, selected by deli meat specialists. To give you the a chance to offer your customers a variety of specialties that stands out from mainstream place products, making your shop a real bx of gourmet delights.

*Abba Jona*





# Bedogni Parma Ham

Alta Salumeria



Altissimi Piaceri



Hand processed  
in Langhirano



# Bedogni Parma Ham

Alta Salumeria

Altissimi Piaceri

## "Gran Riserva" Parma Ham

Originating right here in Langhirano, where the microclimate and centuries-old tradition create the unique conditions for processing and maturing Parma Ham. A masterpiece of fragrance and flavour.

Delicious served as it is, or with slivers of Parmigiano Reggiano cheese. Good quality buffalo mozzarella makes an interesting pairing. Also try with fruit, particularly the classic melon pairing, or with figs.

Packaged in four different formats: Classic  
Whole ham on the bone



Deboned  
vacuum-packed ham,  
pear shaped  
and hand tied.



Vacuum-packed  
half ham.



Deboned, pressed  
and vacuum packed ham

Store at a temperature  
not exceeding 10°C  
after opening store  
at 1° to 6°C

Typical speciality  
of Parma (Emilia Romagna)



Free from allergens, GMOs, contaminants, sources of gluten, any form of milk, fish or egg derivatives, added polyphosphates, monosodium glutamate, soya protein, sulphites, citrates and starches.



# Bedogni Parma Ham

Alta Salumeria



Altissimi Piaceri

## "Riserva Rara" Parma Ham

### HOW IT'S MADE

Time, when combined with human knowledge and the special nature of certain places, can create wonders. It takes over 30 months and countless interventions from our masters salumieri (deli meat specialists) to transform the finest haunches from local pigs into our Riserva Rara Parma Ham. 30 months in our aging cellars create unique moments of gastronomical delight. The wait is worth it. 30 months and more!

Typical specialty  
of Parma (Emilia Romagna)



A taste  
to treasure

Whole, on the bone 9/10.5 kg.  
Deboned, or halved, cleaned  
and ready to slice; vacuum-packed



Ranked in the 2012 Gambero Rosso Top Ten  
for our Parma Ham DOP



Free from allergens, GMOs, contaminants, sources of gluten, any form of milk, fish or egg derivatives, added polyphosphates, monosodium glutamate, soya protein, sulphites, citrates and starches.



# Alta Salumeria Altissimi Piaceri

*Let us take you on a delightful journey through the wonderful flavours of Italy's fine deli meat tradition and its regional specialties.*



All the deli meats we produce and select here at Bedogni are free from allergens, GMOs, contaminants, sources of gluten, any form of milk, fish or egg derivatives, added polyphosphates, monosodium glutamate, soya protein, sulphites, citrates and starches.





# Typical and Traditional Deli Meats

Alta Salumeria



Altissimi Piaceri

## Culatello di Zibello PDO

### HOW IT'S MADE

Produced using only the haunches of adult pigs from farms in Emilia Romagna and nearby Lombardy.

All processing is done by hand, according to methods that date back to Parma's authentic deli meat tradition.

The rind and fat are removed from the haunches, which are deboned and trimmed by hand to obtain their characteristic pear shape.

The product is only processed between October and February, in eight villages along the course of the Po River through the lowlands of Parma, when the production zone defined by the specifications is enveloped in fog, a key factor in the aging process of the hams in the cellars.

### HOW TO ENJOY IT

The "King" of deli meats demands to be tasted in splendid solitude, allowing the infinite subtleties of its fragrance and flavour to be enjoyed to the full.

A recommended wine pairing is a medium-bodied red or, even better still, a classic method sparkling wine, which is also a good match for Culatello.



**Aging:** at least 18 months, 3.5/5 kg, sold whole or as vacuum-packed halves, cleaned and ready to slice

**Storage instructions**  
Whole: store in a cool place.  
Sliced and vacuum-packed: store at 0 - 4°C

**Typical specialty of Zibello**  
Emilia Romagna



Free from allergens, GMOs, contaminants, sources of gluten, any form of milk, fish or egg derivatives, added polyphosphates, monosodium glutamate, soya protein, sulphites, citrates and starches.



# Typical and Traditional Deli Meats

Alta Salumeria

Altissimi Piaceri

## Culatta with rind

### INGREDIENTS AND PROCESSING

We select the most delicious and highly prized part of the ham, and process it by hand, leaving it protected in its natural rind. We then mature the product for at least 11 months, long enough for its harmonious blend of aromas and flavours to evolve.

### HOW TO SERVE

To best appreciate the taste, simply cut a tender slice and enjoy. Best paired with a quality Prosecco and served with slivers of Parmigiano Reggiano cheese.

Aging at least 11 months.  
5/5.5 kg  
Sold as a whole ham or vacuum-packed half; trimmed, cleaned and ready to slice



Storage instructions:  
Whole: store in a cool place.  
Sliced and vacuum packed: store at 2-4°C

Unlike Culatello, Culatta is not filled into a casing but left in its natural rind, which keeps the meat softer and retains more of its moisture. At the end of the aging period, the lean part of the haunch is smeared with lard obtained from pig fat. This preserves the exquisitely tender consistency of the Culatta for a long period of time.

A specialty of Emilia

Aging: at least 11 months.  
3.5 / 5 kg  
Sold whole or as vacuum-packed halves  
Trimmed, cleaned and ready to slice



Storage instructions  
Whole: store in a cool place.  
Sliced and vacuum packed: store at 0-4°C

## Culatello

### INGREDIENTS AND PROCESSING

Our Culatello is obtained from the hind haunch of locally reared pigs, which is deboned and derinded by hand, before being filled into casing and matured. Its characteristic droplet shape, classic ruby red colour, tender consistency and unique flavour make this product the most highly appreciated ambassador of Parma's great deli meat tradition.

### HOW TO SERVE

Enjoy finely sliced served with butter curls. Goes perfectly with Parmigiano Reggiano cheese or figs, served with a Lambrusco or lightly sparkling white wine.

Our Culatello hams mature in their cellars whilst the winter fog slowly gives way to the sultry heat of summer, ready for consumption the following winter.

Typical specialty of Parma (Emilia Romagna)



# Typical and Traditional Deli Meats

Alta Salumeria

Altissimi Piaceri

## Dry-cured pork neck

Aging: at least 90 days, 1.8/2.3 kg sold as a whole ham or vacuum-packed half



Storage instructions  
Whole: store in a cool place.  
Sliced and vacuum packed: store at 0-4°C

### INGREDIENTS AND PROCESSING

A culinary delight typical of the Emilia region and its lands.

Its extraordinary tenderness comes from the particular pig meat processing in the same areas of Prosciutto di Parma PDO.

The meat is trimmed of excess fat, massaged and salted for about 10 days, then left to mature for a minimum of 90 days.

### HOW TO SERVE

Its intensity of aromas and flavour is enhanced when paired

with mature cheeses, excellent with good pickled vegetables or with rocket and spinach.

Its extraordinary tenderness also makes it perfect for a sandwich made with a good rustic bread.

Coppa di Parma production can be dated back as early as 1680. Part of Parma's typical deli meat tradition, this product is made with the meat of animals from the zones permitted by the strict specifications of Parma Ham PDO.

A specialty of Emilia

Aging: at least 90 days, 4/4.5 kg sold as a whole ham or vacuum-packed half



Storage instructions:  
Whole: store in a cool place.  
Sliced and vacuum packed: store at 2-4°C

## Pork neck wrapped in pork belly and cured

### INGREDIENTS AND PROCESSING

Pancetta and Coppa combine to create a double delicacy, uniting two of Parma's great traditional specialties.

The Pancetta is first dried and salted, before being rolled and tied around the Coppa, forming a delicious whole product.

### HOW TO SERVE

Delicious on crisp bread.

Perfect as an ingredient for appetising dishes, particularly wrapped around vegetables, meat or cheese before going in the oven: the Pancetta exterior will become melt-in-your-mouth succulent, whilst the Coppa interior becomes crisp, creating a delicious contrast.

Excellent paired with young, lightly sparkling red wine.

The harmonious union of two specialties from the Lombard deli meat tradition: Pancetta and Coppa, both from Italian pigs only.

Only rigorously selected pork from Italian farms is used to create our Pancetta Supercoppata. Aging is a slow, patient process, requiring at least three months.

A specialty of Lombardy



# Typical and Traditional Deli Meats

Alta Salumeria



Altissimi Piaceri

## Pork belly with black pepper

### INGREDIENTS AND PROCESSING

This Pancetta is prepared by hand, using only pork from Italian pigs. The rind, followed by a small amount of fat, is removed first. The meat is later hand salted using plain salt, and left to rest for a few days. It is then lightly rubbed with fresh garlic, rolled and tied. The finishing touch: a generous sprinkling of black pepper, before the Pancetta is wrapped in natural casing and left to mature for at least two months.

### HOW TO SERVE

This Pancetta should simply be enjoyed as it is, served on a piece of rustic bread, ideally warm: this causes the external fat to soften and melt for a moment of true gourmet bliss. Pair with medium-bodied red wine.



Aging  
at least two months  
2.5/3 kg, sold whole  
or as a vacuum-packed  
half

Storage instructions:  
Whole: store  
in a cool place.  
Sliced and  
vacuum packed:  
store at 2-4°C

Typical specialty  
of Silla (Calabria)



Free from allergens, GMOs, contaminants, sources of gluten, any form of milk, fish or egg derivatives, added polyphosphates, monosodium glutamate, soya protein, sulphites, citrates and starches.



# Typical and Traditional Deli Meats

Alta Salumeria



Altissimi Piaceri

## Slatted pork belly

Aging  
at least 90 days  
3.5 / 5 kg  
sold as a  
whole ham  
or vacuum-packed  
half.



Storage  
instructions:  
Whole: store  
in a cool place.  
Sliced  
and vacuum  
packed:  
store at 2-4°C

Pancetta processed and tied by hand,  
according to the centuries  
old Emilian tradition.  
Preserved in its natural rind,  
the product is hand salted using plain salt.  
Then, after an initial period  
of maturation, it is seasoned  
with aromatic herbs and spices, before finally  
being left to mature pressed between  
two wooden slats, which gives the finished  
product its typical flattened shape.

Delicious on warm bread croutons,  
or with fried polenta. Pair with a young  
and lightly sparkling  
red wine, such as Lambrusco.  
Excellent ingredient for first  
and main courses.

Its typical flattened  
shape is  
created  
by maturing  
the product  
between two  
wooden slats.  
This compresses  
the Pancetta,  
keeping inside  
the flavours  
and aromas  
from the salting  
and the aromatic  
herbs used to  
season it.

Typical specialty  
of Parma  
Emilia Romagna

## Beechwood-smoked Speck

The characteristic aroma is a result  
of being lightly, slowly  
and naturally smoked over  
a beech wood fire,  
and matured for at least 6 months.  
A 100% Tyrolean product.

Only remove the rind when cutting the speck,  
to preserve its natural moisture.  
Slice by hand and serve with horseradish  
and cucumber on a slice of rustic bread.  
A perfect pairing is white wine  
from South Tyrol or a light beer.

Speck can only  
be made  
in the particular  
climatic conditions  
and pure  
air of South Tyrol.  
The scent  
of the forest  
and aromatic  
wood is captured  
in this beech  
smoked speck.

Typical specialty  
of Tyrol  
Trentino-South Tyrol

Maturation  
at least 6 months  
4/5 kg  
sold whole or  
as vacuum-packed  
halves



Storage  
temperature:  
2-4°C



# Typical and Traditional Deli Meats

Alta Salumeria

Altissimi Piaceri

## Fatback lardo matured in marble basins

Aging:  
at least two months  
2.5/3.5 kg  
sold whole or  
as vacuum-packed  
halves



Storage  
temperature:  
0-4°C

### INGREDIENTS AND PROCESSING

We use fatback, the fatty cut of meat from the back of the pig, to make our Lardo. Without removing the rind, we salt it and season with aromatic herbs and spices, before maturing it for two months in a marble basin. The result is an intensely aromatic delicacy, with a subtle, mild taste.

### HOW TO SERVE

Delicious served simply with homemade bread, and a real treat on warm bread croutons. Serve with honey or prunes for a sophisticated pairing, or use in the kitchen as the ultimate ingredient for rich and creative recipes. Match with red wine, ideally lightly sparkling.

A unique product, with its soft consistency it melts exquisitely in your mouth, thanks to the harmony of fragrance and flavour created by the mixture of aromatic herbs and spices, this Lardo is perfect on its own or used as an ingredient in gourmet dishes.

A specialty from the Apuan Alps in Tuscany

## Jowl (guancia) de (Throat)

### INGREDIENTS AND PROCESSING

This Guancia is a cut of meat from the throat of the pig. We salt and season the meat with aromatic herbs and spices, before leaving it to mature for about three months. The result is a deli meat with a characteristically dense consistency, making it perfect for consumption on its own or as an ingredient in cooking.

### HOW TO SERVE

A traditional delicacy to be enjoyed uncooked, sliced finely. Excellent with fried polenta, hot focaccia or homemade bread, and as an extra-special ingredient for deliciously flavoursome recipes; perfect for Mediterranean-style sauces.

A classic ingredient for two of the most typical and best-loved dishes in the Italian tradition: amatriciana and carbonara pasta. Also try it on hot toast with truffle, or with fried polenta.

Typical specialty of Parma Emilia Romagna

Aging:  
at least three months  
1.5/2.5 kg,  
sold whole or  
as vacuum-packed  
halves



Storage instructions:  
Whole: store in a cool place.  
Sliced and vacuum packed: store at 2-4°C



# Typical and Traditional Deli Meats

Alta Salumeria

Altissimi Piaceri

Aging:  
at least 30 days  
2.5/3.5 kg  
product sold  
whole or  
in vacuum-packed  
halves

## Top round Bresaola

### INGREDIENTS AND PROCESSING

Bresaola is obtained from a muscular cut of meat from the cow's haunch, which is trimmed and salted before being left to dry and mature.

### HOW TO SERVE

All you need is a drizzle of extra virgin olive oil and some slivers of Parmesan for a one-course meal

that is quick to prepare, delicious and nutritious. If you enjoy more complex dishes, try a roulade: roll the Bresaola around a mixture of soft goat's cheese, made creamy by mixing it with a drizzle of extra virgin olive oil.

With under 3% fat and high in energy and proteins, Bresaola is the deli meat of choice for athletes and people who love to stay healthy.

Typical  
specialty  
of Valtellina  
(Lombardy)

Fresh product  
2,7/3,7 kg,  
sold whole or  
as vacuum-packed  
halves

Storage  
temperature:  
0-4 °C

## Chianina Bresaola Carpaccio

### INGREDIENTS AND PROCESSING

The Chianina is the cattle breed behind the greatness of traditional Tuscan cuisine. This carpaccio is made from trimmed muscular cuts of meat, salted by hand and quick dried, to best preserve its extraordinary tenderness.

### HOW TO SERVE

Serve with grilled vegetables, medium-mature cheeses, or even with a simple drizzle of extra virgin olive oil and a couple of salad leaves.

Tuscan Chianti makes a good wine match, strong bodied like this meat.

Low in fat and high in energy and proteins, Chianina carpaccio is both great tasting and healthy.

Typical specialty  
of Maremma  
(Tuscany)



# Typical and Traditional Deli Meats

Alta Salumeria



Altissimi Piaceri

## Bresaola Bontà Rara (made with fresh beef meat)

### HOW IT'S MADE

A true rarity made with fresh meat from highly-prized cattle breeds. Aging for 60 days, it develops an intense aroma, extraordinary tender consistency even when eaten a flavour which makes it delicious even eaten plain.

### HOW TO ENJOY IT

Its distinct flavour needs no accompaniments or food pairing.  
May be enjoyed simply with rocket, extra virgin olive oil and slivers of Parmesan.

### UNIQUE BECAUSE

With only 2% fat and a high protein content, this Bresaola Bontà Rara is a delicious source of energy.

Whole  
kg 5.5/ 7  
Product sold whole  
or in vacuum-packed halves

Storage temperature:  
0°-4°C



Specialty of Valtellina  
Lombardy



Free from allergens, GMOs, contaminants, sources of gluten, any form of milk, fish or egg derivatives; added polyphosphates, monosodium glutamate, soya protein, sulphites, citrates and starches.



# Typical and Traditional Deli Meats

Alta Salumeria



Altissimi Piaceri

## Mortadella to suit every taste



**The unmistakable**  
Traditional Mortadella  
from the Emilia region  
Weight: 10-18kg  
Storage: at 0° to 5°C



**With pistachios**  
The flavour that has  
conquered the world  
Weight: ca. 10kg  
Storage: at 0° to 4°C

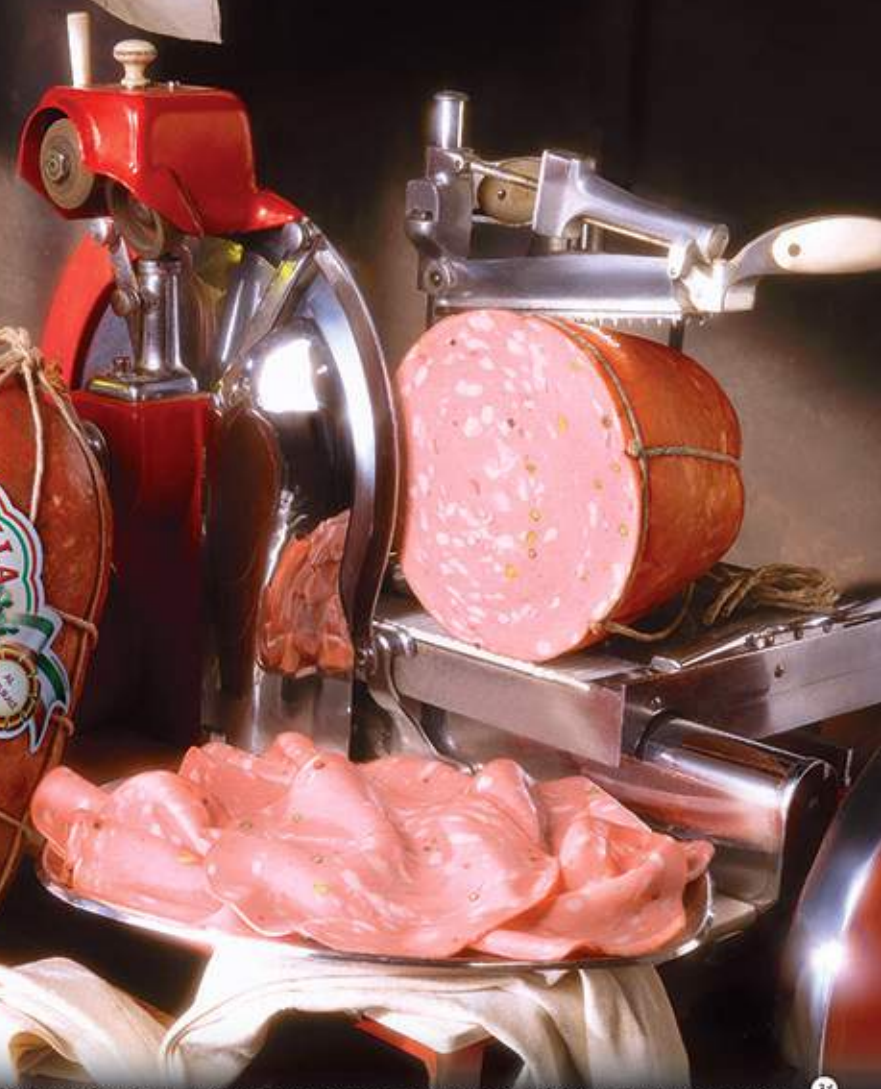


**With truffle**  
A touch of intense flavour,  
for connoisseurs  
Weight: 10-18kg  
Storage: at 0° to 5°C



Product sold whole or in vacuum  
packed halves

Specialty  
of Emilia Romagna



Free from allergens, GMOs, contaminants, sources of gluten, any form of milk, fish or egg derivatives, added polyphosphates, monosodium glutamate, soya protein, sulphites, citrates and starches.



# Typical and Traditional Deli Meats

Alta Salumeria



Altissimi Piaceri

## Cooked Pink Salami

### HOW IT'S MADE

It is the result of an entirely handmade process, using only pork shoulder muscle and guanciale. The cooking procedure is the same as for mortadella.

### HOW TO ENJOY IT

Its fragrant and delicately spiced flavour is reminiscent of the great, traditional Sunday roast. Ideally it should be sliced not too thinly and enjoyed on its own as an appetizer, or as a second course, in which case it can be accompanied by vegetables, preferably preserved in oil.

### UNIQUE BECAUSE

A Bologna specialty, recently rediscovered to the delight of those who seek out rare flavours.

Typical  
Emilia-Romagna specialty



5 – 5.5 kg  
Sold whole or  
in vacuum-packed halves

Storage temperature:  
Whole: store in a cool place.  
Cut and vacuum-packed:  
store at 0°-4 °C

Free of allergens, GMOs, contaminants, sources of gluten, fish and eggs, added polyphosphates, monosodium glutamate, soy proteins, sulphites, starches, dairy products.

New Entry  
2020



# Typical and Traditional Deli Meats

Alta Salumeria



Altissimi Piaceri

## Cooked hams

The delicious taste of cooked ham, the reliability of Bedogni quality.  
Only high-quality steamed hams.  
Perfect with focaccia and light white wine.  
The perfect ingredient for a range of recipes.



### The "Bedogni" cooked ham

Made using the same type of haunches as those selected for Bedogni's dry-cured ham.

Weight: 8.5/9.5 kg  
Free from lactose and milk proteins, added polyphosphates and sources of gluten.



### "Bauletto Nazionale" cooked ham

Made using only fresh Italian meat, selected with great care.

Weight: 9/10 kg.  
Free from lactose and milk proteins, added polyphosphates and sources of gluten.



### "Bauletto" cooked ham

Produced using fresh meat selected from the best European farms.

Weight: 9.5/10 kg.  
vacuum packed

Store da 0 a 4° C



Free from allergens, GMOs, contaminants, sources of gluten, any form of milk, fish or egg derivatives, added polyphosphates, soya protein, sulphites, citrates and starches.



# Typical and Traditional Deli Meats

Alta Salumeria



Altissimi Piaceri

## 1 Wiener



Vacuum-packed  
220g packs in cartons  
with 12 pc.  
Store at +4°C

## Typical Frankfurters from Alto Adige

### INGREDIENTS AND PREPARATION

We went to the mountains and woods of the Alto Adige region where the Italian culture of taste meets the strong flavours of the German and Austrian traditions. We have chosen the Frankfurters from small artisan manufacturers who love the things made with taste and love, just like us.

### Wiener

13% of beef in the mixture gives a special flavour that is more suitable to local palates.

To be paired with red type beers like Amber Ale.

### Alto Adige

Peeled, ready to be tasted. Ideal for cooking, in rice or pasta salads or for a quick and tasty sandwich.

## 2 Alto Adige



Vacuum-packed  
250g packs  
in cartons with 12 pc.  
Store at +4°C

## 3 Meraner



Vacuum  
packed  
220g packs  
in cartons with 14 pc.  
Store at +4°C

## 5 Servalade



Vacuum-packed  
200g packs in cartons  
with 15 pc.  
Store at +4°C

Specialty from  
the Alto Adige region

## 3

### Meraner

The typical frankfurter from Merano with a country-style mixture and strong flavour. It reaches its best when grilled. To be paired with a strong beer, for example amber red beers.

## 4

### Weisswurst

White frankfurters are made with lean pork, fresh parsley and a mixture of salt and spices. It is eaten boiled or grilled. It is paired with a light ale.

## 5

### Servalade

The percentage of beef gives rise to a balanced taste that makes it perfect for sandwiches, salads, both plain and grilled. It pairs ideally with ales, including structured ones, like Pale Ale or Belgian beers.

## 4 Weisswurst

Vacuum-packed  
240g packs  
in cartons with 12 pc.  
Store at +4°C



Without allergens, GMOs, contaminants, sources of gluten, fish and egg, added polyphosphates, monosodium glutamate, soy proteins, sulphites, dairy products.



# Typical and Traditional Deli Meats

Alta Salumeria



Altissimi Piaceri

## Cooked stuffed trotter

Approx. 1.2 kg  
vacuum  
packed



Storage  
temperature:  
from 0 to + 4°C.

Emilia Romagna  
Region

### INGREDIENTS AND PROCESSING

Produced using only the meat from heavy Po Valley pigs which is seasoned with salt and spices before being filled into the traditional trotter with the rind left on.

### HOW TO SERVE

Just like anything that brings real satisfaction, our Zampone takes time to prepare. The cooking time is around three hours. Serve piping hot, with traditional mashed potato, lentils or condiments for boiled meat. According to Modenese tradition, Zampone should be served with stewed Spanish white beans (generally on the feast day of Saint Sylvester). Match with red wines. Light and lightly sparkling reds like Lambrusco and Bonarda work well, as well as still, well-structured wines, such as Chianti or Nobile di Montepulciano.

Raw Zampone to be cooked slowly for a truly delicious result. Our Zampone is made according to a centuries-old tradition from the Italian countryside, before the fashion for pre-cooking changed our way of enjoying this delicacy.

approx. 1.3 kg  
vacuum packed



Storage  
temperature:  
from 0 to + 4°C

Emilia Romagna  
Region

## Round Cotechino

### INGREDIENTS AND PROCESSING

Meat from exclusively Italian pigs is flavoured with salt and spices and filled into casings in the characteristic carafe shape, before being left to dry for over two days.

### HOW TO SERVE

It takes patience to enjoy our Cotechino: 3-3.5 hours boiling time. But the taste is a marvellous reward. Eat hot, cut into slices around 1 cm thick. It may be used as an ingredient in classic boiled meat dishes, or served as a main course with mashed potatoes or traditional lentils, cooked cabbage or simply spinach and butter. If you enjoy unusual flavours, try pairing it the old-fashioned country way, with sabayon and a drop of vinegar. Match with a sparkling red wine, such as Lambrusco or Bonarda.

Cotechino with lentils is a typical Christmas dish, and is also consumed in a particular way on New Year's Eve: according to tradition, eating a serving of Cotechino before midnight brings you good luck in the new year.



# The Great Deli Meats of Italy

Alta Salumeria



Altissimi Piaceri

## Salami & Fillet a delightful discovery

### HOW IT'S MADE

A salami made exclusively with meat from heavy Po Valley pigs, with an exquisite whole fillet of pork enclosed inside. Filled in natural casings, hand tied and aging for over two months.

### HOW TO ENJOY IT

This is a union of two great flavours from the local deli meat tradition: classic medium-minced salami in the Emilian tradition and highly select fillets of pork. A double pleasure, to savour as a delightful discovery.

### UNIQUE BECAUSE

This deli meat product is, in itself, a combination of two tastes, which is why we recommend enjoying it without any other food pairings. Simply serve with good quality bread or on canapés, matched with a lightly sparkling white wine or dry Spumante.

Aging:  
at least 60 days  
Whole 1,3/1,5 kg  
Product sold whole  
or in vacuum-packed  
halves



Storage instructions:  
Whole: store in a cool place.  
Sliced and vacuum  
packed: store at 0-4°C

A specialty of Emilia



Free from allergens, GMOs, contaminants, sources of gluten, any form of milk, fish or egg derivatives, added polyphosphates, monosodium glutamate, soya protein, sulphites, citrates and starches.

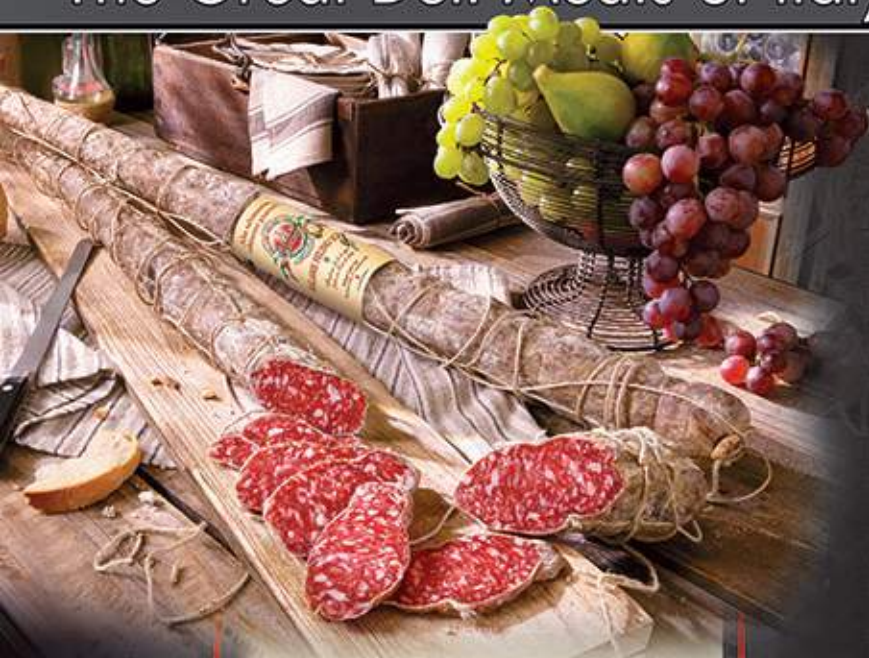


# The Great Deli Meats of Italy

Alta Salumeria



Altissimi Piaceri



Aging:  
at least 45 days  
2/2.8 kg  
only available  
whole upon  
prior booking

## Extra-large Felino Salami PGI

*Gigante*

### INGREDIENTS AND PROCESSING

The great taste of Felino PGI combined with the beauty of a larger size makes this salami immediately stand out from all the rest. Having this product in your shop instantly creates the atmosphere of a connoisseur's cellar, a home of the great deli meat specialties.

Made exclusively from local pork and processed in only eight municipalities in the Parma area, the meat is filled into natural casing and matured. The salami that turns every occasion into a special occasion.

Storage  
instructions:  
store in a cool  
place

A name that has become synonymous with Italian food. The basic rule: cut diagonally, for thick oval slices. This is the best way to enjoy the dense, salt pork filling, intense aroma and unmistakable savoury flavour.

Typical specialty  
of Parma  
Emilia Romagna



Certified  
by the supervisory  
body authorised  
by the Italian  
Ministry  
for Agriculture  
and Forestry

## Salami Felino PGI

### INGREDIENTS AND PROCESSING

The most typical salami of Parma's hilly region takes its name from Felino, a small town a few miles from Parma, where the deli meat tradition is an integral part of the culture itself.

The product is made by filling pork (exclusively) into natural casing and maturing it in the characteristic microclimate of this area.

### HOW TO SERVE

The classic pairing is with fragrant, rustic bread or torta frita (fried dough), matched with a low alcohol, lightly sparkling red wine.



Certified  
by the supervisory  
body authorised  
by the Italian  
Ministry  
for Agriculture  
and Forestry

Aging:  
at least 35 days  
kg 0.7/1 kg  
Product sold whole



Storage  
instructions:  
store in a cool  
place

Typical specialty  
of Parma  
Emilia Romagna





# The Great Deli Meats of Italy

Alta Salumeria



Altissimi Piaceri

## Salami with Fennel

0.8 kg  
Sold whole or  
in vacuum-packed  
halves



Storage temperature:  
Whole:  
store in a cool place  
Cut in half  
and vacuum packed:  
store at 0° to 4°C

### HOW IT'S MADE

According to the traditional recipe  
with fennel seeds that give it  
an intense aromatic note.

### HOW TO ENJOY IT

To be enjoyed ideally with salt-free Tuscan bread,  
or with focaccia.  
Served as a dish it goes well with vegetables  
preserved in oil and with pecorino cheese.  
As for the wine?  
Definitely  
a red wine, medium-bodied.

### UNIQUE BECAUSE

A salami with a strong personality,  
both in aroma and in taste.

**New Entry  
2020**

A special history  
The history of  
Finocchiona dates back to  
the Middle Ages:  
at a time of constant  
war and rural poverty,  
pepper was often too  
expensive a commodity,  
and so they started  
replacing  
the exotic spice  
with the seeds of  
wild fennel,  
very commonly found  
in the  
Tuscan countryside.

### Typical Tuscan specialty

Weight:  
ca. 3.2 - 3.8 kg  
Sold whole  
or in vacuum-packed  
halves

Storage temperature:  
Whole:  
store in a cool place  
Cut in half  
and vacuum packed:  
store at 0° to 7°C



## Tuscan Finocchiona with Fennel

### HOW IT'S MADE

It's the typical salami of traditional Tuscan cuisine.

It is made only from lean, prime  
fresh pork meat, coarsely ground,  
with the addition of salt, pepper, garlic and fennel seeds.

### HOW TO ENJOY IT

Tuscan tradition dictates it should be enjoyed  
with salt-free bread.  
But it is also perfect with a tasty focaccia, and  
a slice of a good, fresh pecorino cheese,  
washed down with a medium-bodied red wine  
such as Chianti,  
to stay in Tuscany.

As for cooked vegetables, spinach, turnips and broad  
beans provide an excellent accompaniment.  
It is delicious served warm on slices  
of grilled polenta.

### UNIQUE BECAUSE

It fully reflects the tasty, typical Tuscan character  
of country cured meats.  
The authentic flavour of this wonderful land.

**New Entry  
2020**

A special recipe  
Pici pasta with  
fennel salami sauce:  
a delight to tickle  
the taste buds.  
Pici are a typical  
Tuscan pasta.

We start by sautéing  
chopped celery  
and carrots,  
then we add the  
salami meat in chunks,  
a glass of red wine  
and tomato pulp.  
We drain the pici pasta,  
toss it in the pan with  
the sauce,  
and we've got a  
spectacular first course!

### Typical Tuscan specialty

Free of allergens, GMOs, contaminants, sources of gluten, fish and eggs, added polyphosphates, monosodium glutamate, soy proteins, sulphites, starches, dairy products.



# The Great Deli Meats of Italy

Alta Salumeria



Altissimi Piaceri



An exclusive recipe developed by our Master Salumiere (deli meat specialist). This salami is a result of careful study and the balancing of flavours in every respect. For example, even the casing is soaked in the wine: this is how it develops its typical colour and absorbs the aroma and flavour of the same wine used in the salami filling.

**A specialty of Emilia**

## "Rustic" Salami

*An exclusive recipe*

### INGREDIENTS AND PROCESSING

Only meat from heavy Po Valley pigs - untrimmed pork belly, shoulder and ham trimmings - is used to make this salami.

The meat is seasoned with red wine, salt and spices before being filled into natural casing. The salami is hand tied and left to mature for almost two months.

### HOW TO SERVE

Best appreciated on its own, on good quality fresh bread (ideally a saltless loaf so as not to disguise the intense flavour of the salami).

Because red wine is used in the salami mixture, the obligatory wine pairing is also red, and medium-structured, such as Barbera or Chianti: rustic wines both in origin and personality.

kg 0.7 / 1  
Product sold  
whole or in  
vacuum-packed  
halves



Storage  
instructions:  
Whole: store in a  
cool place.  
Sliced and  
vacuum packed:  
store at 2-4°C

## Abruzzese Salami

### INGREDIENTS AND PROCESSING

The meat is minced and mixed with pepper, salt and white wine, then filled in natural casing and finally tied with string at each end. It is then put under pressure, to force out any internal air that could ruin the meat.

Pressed Abruzzese Salami is recognisable by its distinctive shape: it is also known as "Aquilano Salami" and is a typical variety from the Province of L'Aquila.

### HOW TO SERVE

This salami goes beautifully with kiwi, apple (such as Granny Smith), and pomegranate. The ideal bread accompaniment is milk rolls or saltless bread. The best cheese pairings for this salami are fresh spreadable cheeses or Straciatella.

As for vegetables, try artichokes, peppers or a mild baby leaf salad.

In these hand-processed products, the curing salt of dry-cured ham is removed to use the meat in the salami filling.

**A specialty of Abruzzo.**

Aging:  
at least 30  
days  
0.300 kg  
Sold whole



Storage  
instructions: store  
in a cool place



Free from allergens, GhdOs, communitatis, sources of gluten, any form of milk, fish or egg derivatives, added polyphosphates, monosodium glutamate, soya protein, sulphites, citrates and starches.



# The Great Deli Meats of Italy

Alta Salumeria

Altissimi Piaceri

## Strolghino

MAP packaging containing 5 Strolghini. Single vacuum-packed Strolghino.



### INGREDIENTS AND PROCESSING

In the Parma tradition, one of the most anticipated early "fruits" of the year is the first salami of the season, eaten fresh from its 20 days' or so maturation period. A sensational hors d'oeuvre.

The Strolghino salami takes its name from the dialectal term "strolga" which means "fortune-teller" in dialect. It earned this name from its use as an indicator for estimating how far along larger salamis were in the maturation process.

Strolghino must be stored in moist, cool conditions.

It is for the same reason that this salami must not be aged for too long, as this would cause it to lose its characteristic, soft texture.

Storage instructions: vacuum packed: from 0.1 to 0.4 °C

Another very common explanation for this name is the challenge involved in preparing and maturing the product correctly, meaning some "guess" work is often required.

Typical specialty of Parma (Emilia Romagna)



## Ghiottolino

### INGREDIENTS AND PROCESSING

This product is made exclusively using pork from pigs bred and reared in Italy.

### HOW TO SERVE

It is the ultimate "fast food": simply slice for an instant aperitif or appetising hors d'oeuvre.

Paired with classic white bread, it is superb in a sandwich with semi-mature cheese and a drop of mayonnaise.

And wine? Either red or white, as long as it is lightly sparkling. White wine pairings range from bubbly classic Spumante and Prosecco to aromatic Riesling and Chardonnay; for red, try a Lambrusco or a Bonarda

The classic salami for picnics, or to keep in the house for rustling up a tasty aperitif when friends drop by.

Typical specialty of Parma (Emilia Romagna)

Product sold in strings of 4, or individually vacuum packed



Storage instructions: store whole strings in a cool place. Vacuum packed: from 2 to 4 °C





# Typical and Traditional Deli Meats

Alta Salumeria



Altissimi Piaceri

## Ghiottolino al Tartufo

### HOW IT'S MADE

Lean cuts of pork, medium-finely ground, with the addition of black truffle.

### HOW TO ENJOY IT

It should be sliced thinly, to release the intense aroma of the truffle.

Perfect with cheese, particularly with scamorza.

It becomes a precious ingredient in first course dishes, to enrich the flavour of risotto or pasta, for example, diced for a very original variation of pasta carbonara.

Wonderful on pizza.

Added to a simple fried egg it transforms it into an extraordinary sensory experience.

### UNIQUE BECAUSE

Black truffle and salami, two of the most appetizing flavours in the tradition of Italian cuisine, combined in a specialty that offers a wealth of olfactory and gustatory sensations.

### Tuscan Specialty

New Entry  
2020

Product sold in strings of 5  
or individually vacuum packed.  
Individual product: 200 g  
Maturation period: about 20 days

Storage temperature:  
whole string:  
store in a cool place  
vacuum-packed:  
store at 2° to 4°C



Free of allergens, GMOs, contaminants, sources of gluten, fish and eggs, added polyphosphates, monosodium glutamate, soy proteins, sulphites, starches, dairy products.

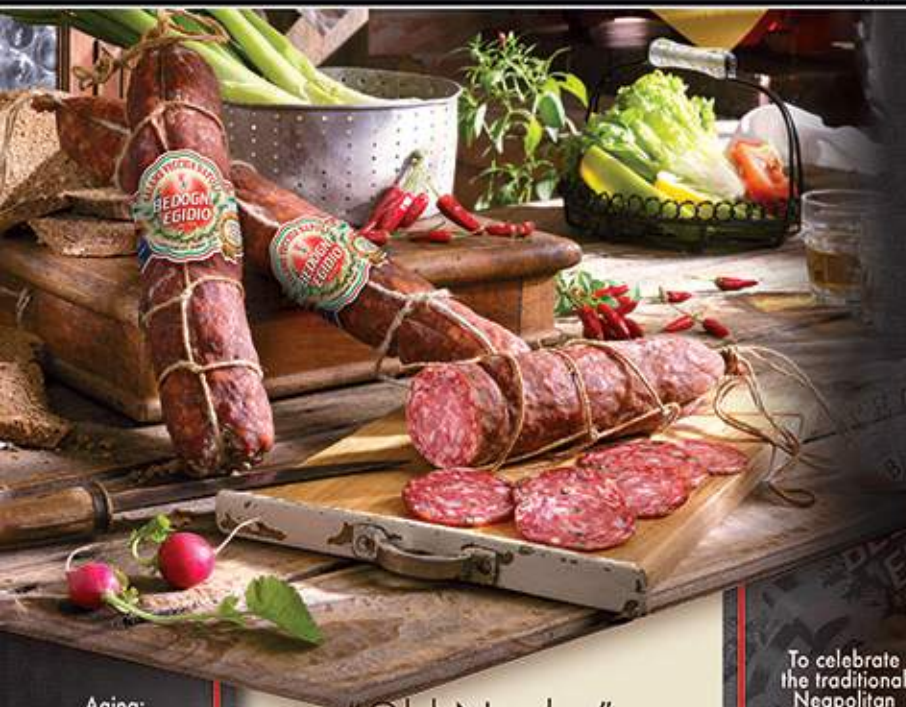


# The Great Deli Meats of Italy

Alta Salumeria



Altissimi Piaceri



Aging:  
at least 30 days  
0.800 kg  
Sold whole or  
as vacuum-packed  
halves

## Old Naples" Salami

### INGREDIENTS AND PROCESSING

Made exclusively from Italian meat, subtly flavoured and smoked. The mixture is filled in natural casings and hand tied before being aged for at least 30 days.

### HOW TO SERVE

Its intense flavour evokes elderberry, enriched with lightly spiced tones. The ideal pairing is a good-quality sourdough bread and well-structured red wine, perhaps from Campania, the home of the recipe for this salami.

### Typical specialty of Campania

Traditional Neapolitan cuisine is made up of strong flavours, and our "Spicy Naples Sausage" is perfect in its most classic local pairing: finely sliced over homemade pizza.

## Spicy Naples Sausage

### INGREDIENTS AND PROCESSING

Untrimmed pork belly and pork shoulder are coarsely ground and flavoured with chili, sweet paprika, black pepper and a mix of other spices. The product is matured for three weeks, to allow time for the aromas and flavourings to mingle, and for the spices to deeply infuse the sausage with their flavours.

### HOW TO SERVE

Its appetising flavour makes it perfect for sandwiches, hors d'oeuvres and starters. The perfect pairing is with pickles or rustic bread, including whole grain. Match with still red wine or a good craft beer, red or pale.

0.400 kg  
vacuum packed



Storage  
temperature:  
2-4 °C

To celebrate the traditional Neapolitan origins of this salami, pair with typical naturally leavened Pane Cafone bread, known for its soft, fragrant dough and dark, crunchy crust.

### Typical specialty of Campania



Storage  
instructions:  
Whole: store  
in a cool place.  
Sliced and vacuum  
packed:  
store at 2-4 °C

Free from allergens, GMOs, contaminants, sources of gluten, any form of milk, fish or egg derivatives, added polyphosphates, monosodium glutamate, soya protein, sulphites, citrates and starches.



# The Great Deli Meats of Italy

Alta Salumeria



Altissimi Piaceri

## Milano Salami

Aging:  
at least 30 days  
kg 3/4.5  
Sold whole  
or as vacuum  
packed halves



**INGREDIENTS AND PROCESSING**  
The Milano Salami is a salami originally produced in the region of Milan, using pork, pepper and various spices. The salami is prepared according to a traditional recipe using meat that has been finely minced to the consistency of rice grains. The final product has a soft texture and pleasantly mild taste.

### HOW TO SERVE

With its soft consistency, it is the perfect salami for sandwiches, but may also be enjoyed as an hors d'oeuvre with bread croutons and cheese. Its light and delicate flavour goes well with blue cheeses such as Gorgonzola.

Storage instructions:  
Whole: store in a cool place.  
Sliced and vacuum packed: store at 2-4 °C



The "Milan Salami", also known as the "Crespone Salami", with its characteristic fine-ground texture. Its soft texture and mild flavour make this the salami that everyone likes.

A specialty of Lombardy

Aging:  
at least 90 days  
3.5/4 kg  
Sold whole or as vacuum-packed halves



Storage instructions:  
Whole: store in a cool place.  
Sliced and vacuum packed: store at 2-4 °C



## Hungarian Salami

**INGREDIENTS AND PROCESSING**  
Made exclusively with Italian meat, minced finely and flavoured with typical mountain herbs. Lightly smoking the product with beech wood creates a harmonious blend between the aromas and flavours of the smoke and the aromatic herbs.

### HOW TO SERVE

Enjoy this salami finely sliced on white bread, ideally with poppy seeds. Other food pairings are strong flavours from central Europe, such as sauerkraut or Brussels sprouts. If you prefer Italian flavours, artichokes make an excellent pairing.

Aromatic mountain herbs give this salami an intense and unmistakable flavour, enhanced by smoking with beech wood.

A specialty of Friuli



# High Quality

# High Gastronomy

## Tasty Ciciolotti

1000g pack  
in a modified  
atmosphere

Store in a cool,  
dry place.  
Once opened,  
it is advisable to store  
it below 18°C.

A specialty  
of Mantova

### INGREDIENTS AND PREPARATION

Ciciolotti are a typical tradition  
of country life.  
In the countryside of the Emilia region  
where deli-meats are the stars,  
pork "Ciccioli"  
were a must in all farm celebrations.

### HOW TO ENJOY THEM

The traditional combination  
is with polenta  
and a glass of Lambrusco.  
Today we can also enjoy them with  
flat bread, focaccias and croutons.  
Delicious with the traditional  
local fried dough.  
To be enjoyed as finger food and snack  
paired with sparkling  
white or red wine.

180g pack  
in a modified  
atmosphere



Keep cool.  
Once opened,  
store  
the product  
below 18°C.

This is how we  
make them:

We use 100% pork meat,  
they are fried with  
a light breading and  
they are flavoured  
with aromatic  
herbs and spices.

## High Quality Exquisite Delights



Specialties  
that go beyond  
the traditional  
concept of cured meats and  
cold cuts.  
Special flavours,  
historic or innovative recipes.  
Flavours that transform  
appetizers,  
that turn a simple  
sandwich into a memorable  
experience.  
And that become  
precious ingredients  
for creating  
amazing dishes.

*Abbau form*



## Roast beef: English-style roast top round of beef

### HOW IT'S MADE

This roast beef is prepared using the traditional English method, seasoned with the typical flavours of Mediterranean cuisine: the best of the two worlds in one speciality product. Beef flavoured with salt, pepper, extra virgin olive oil and rosemary. Left to marinate to absorb the flavours, the meat is then slowly massaged by hand to help these flavours penetrate. It is then slow cooked, resulting in a product that is soft and pink on the inside and well browned on the outside.

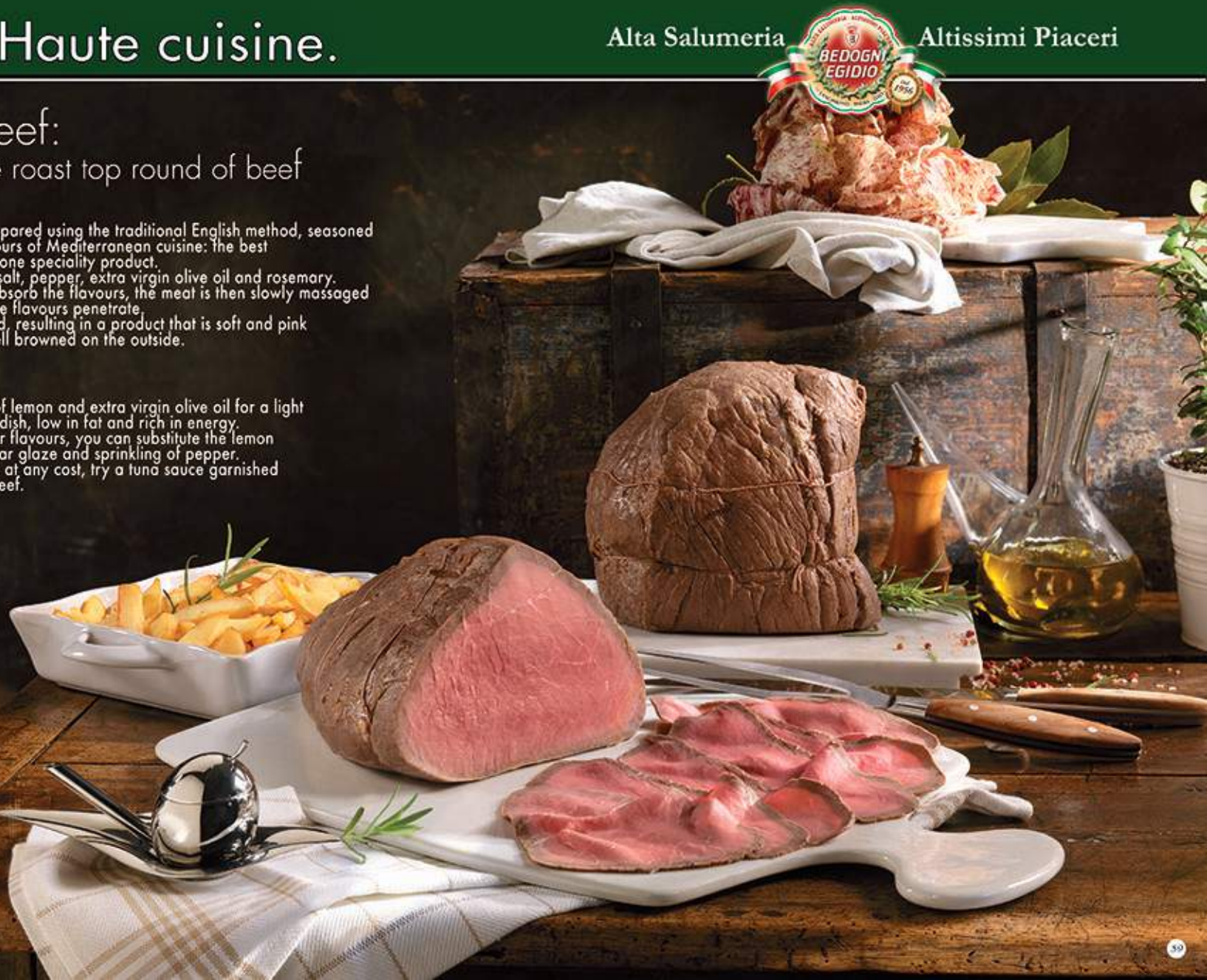
### HOW TO SERVE

Simply add a drop of lemon and extra virgin olive oil for a light and nourishing cold dish, low in fat and rich in energy. If you prefer stronger flavours, you can substitute the lemon for a balsamic vinegar glaze and sprinkling of pepper. If you prefer to cook at any cost, try a tuna sauce garnished with slices of roast beef.

kg 2/2.5  
Sold whole  
and vacuum packed



Storage  
temperature:  
from 0 to 4°C





## Beef Pastrami

Cooked and spiced, lightly smoked

### HOW IT'S MADE

Pastrami is one of the most delicious ways of cooking meat, which is marinated, spiced, and smoked. A traditional Eastern European deli meat, it has become one of the most popular foods in the world, particularly in the United States. We have chosen to use only fresh beef from the European Community, which we first marinate with spices and herbs and then delicately smoke over fragrant wood.

### HOW TO ENJOY IT

Pastrami should be served as a very rich and delicious sandwich, with salad, onion, mustard, and preferably on very fragrant black rye bread. The choice of additional fillings is endless: gorgonzola cheese, peppers, tartare sauce, cucumbers, mayonnaise... In short, whatever tickles the palate can become a tasty ingredient for adding even more flavour to the Pastrami sandwich.

### UNIQUE BECAUSE

A recipe brought to America by European immigrants in the 19th century that has become an iconic taste in the United States and from there is conquering the gourmet world.

New Entry  
2020



ca. 2,5 kg  
Sold whole  
vacuum-packed

Storage temperature:  
store at 0° to 4° C

Trentino specialty



## Oven-cooked deboned chicken

Stuffed with spinach and Parmigiano Reggiano

### HOW IT'S MADE

We are proud of this recipe: fully deboned chicken breast, flavoured with a mix of herbs and flavours (rosemary, sage, garlic and bay leaf) salt, lemon and white wine, stuffed with fresh spinach and Parmigiano Reggiano. The product is hand tied before being oven cooked.

### UNIQUE BECAUSE

Enjoy cold in paninis, sandwiches, on canapés or in appetisers. Also cold, it is delicious in salads, sliced thickly and cubed. It may also be enjoyed hot, as a main course in its own right. In this case, slice thickly and heat under the grill, in the oven, in a frying pan or in the microwave. Reduce the thickness of the slices for use in roulades.



2.5 kg pieces,  
sold whole  
and vacuum packed  
Storage  
temperature:  
from 0 to 4 °C

Typical specialty  
of Emilia



Free from allergens, GMOs, contaminants, sources of gluten, fish, egg, added polyphosphates, monosodium glutamate, soya protein, sulphites, citrates and starches.



## Roasted and stuffed male turkey Flavoured with fresh aromatic herbs

### HOW IT'S MADE

We use 100% turkey from animals born and raised in Italy. Always imagine the intense and aromatic flavour of roast pork with the lightness of turkey meat. We debone the turkey and soak it in a water, salt and spice brine for 24 hours. The turkey is then stuffed and flavoured with wild fennel, rosemary, iodised salt, garlic and pepper. We tie it by hand and roast it for 10 hours in the oven at low temperature adding steam. The result is an aromatic tenderness.

### HOW TO ENJOY IT

To be tasted with young and cool white wine and freshly baked soft bread.

It can be eaten warm too as a main course.

In this case, it should be cut into thick slices and heated up on a grid, in the oven, in a frying pan or in the microwave.



Weight 7kg  
Vacuum  
packed

Storage:  
from 0 to -4°C

Regional typical food  
from central Italy





## Male Turkey Breast Oven Baked with Truffle

### HOW IT'S MADE

Italian turkey breast flavoured and oven baked,  
with the addition of black truffle flakes.

### HOW TO ENJOY IT

The contrast between the mildness of the turkey breast  
and the distinct flavour of the truffle is an experience  
to be enjoyed with just the addition of a good rustic sourdough bread.  
It's wonderful diced in a salad with hard boiled eggs.

### UNIQUE BECAUSE

The lightness of the turkey breast,  
the intense flavour of the black truffle:  
a gourmet experience in a low-calories dish.

2.5 kg  
Sold in vacuum-packed  
halves

Storage temperature:  
store at 0 to 4°C

Typical  
Piedmontese  
specialty



New Entry  
2020



## Oven-cooked turkey breast

### INGREDIENTS AND PROCESSING

Made using only whole turkey breast from male birds reared in Italy, carefully selected to guarantee traceability and certified biosafety conditions. We guarantee absolute quality by processing this product by hand in the complete absence of allergens.

These turkey breasts, individually selected for size and quality, are processed by hand and cooked for 12 hours in two phases, to guarantee optimum sliceability and enhanced aroma and taste.

This makes our oven-cooked turkey breast extra delicious, maintaining the ideal nutritional features for a balanced diet, recommended for athletes and anyone who pays attention to what they eat.

After further, careful selection, the turkey breast is roasted to dry it out just enough and obtain the characteristic golden colour.

Its particular features also make it possible for use as an ingredient in gourmet recipes.

Typical specialty of Piedmont

kg 5/6  
Sold whole or  
as vacuum-packed  
halves



Storage  
temperature:  
from 0 to 4°C



kg 11/12  
Sold whole or  
as vacuum-packed  
halves

Storage  
temperature:  
vacuum packed  
from 0 to 4°C

## Cooked haunch

From a centuries-old Lombard recipe

### INGREDIENTS AND PROCESSING

This delicacy represents the best of Italy's deli meat tradition. It is prepared using only whole haunches from heavy Italian pigs.

The incredible flavour of our Coscia Cotta cooked pork haunch is a result of slow steaming: an entirely natural process which lasts around 24 hours. The result is a unique masterpiece: delicious and tender; it simply melts in your mouth! Its extra mild aroma and flavour make this product a truly mouth-watering delicacy.



The unmistakable flavour and extraordinary fragrance are a result of unique processing methods: the same techniques used in the back of the finest delicatessens of the 1930s and 1940s.

A specialty of Lombardy



# Haute cuisine.

Alta Salumeria



Altissimi Piaceri

## Coscia Cotta Affumicata (SMOKED COOKED HAUNCH)

### HOW IT'S MADE

Only select whole legs of local heavy pigs.

First it is steamed slowly for a whole day. Then it is braised in the oven to make the meat deliciously crispy on the outside, while preserving the inside tenderness produced by the steaming. Finally, a light smoking process gives an irresistible aroma.

### HOW TO ENJOY IT

Thickly sliced and slightly warmed, it turns into a very original main course, to be served with a tomato salad and a balsamic vinegar glaze. Thinly sliced it becomes a very special appetizer, with amazing flavour and intense fragrance. Its great organoleptic characteristics are enhanced by a Metodo Classico spumante or a fragrant white wine from the Trentino-South Tyrol region, such as Gewürztraminer.

### UNIQUE BECAUSE

An exclusive specialty. A slow, very precise processing method that mirrors the procedures of Lombardy's best deli meat makers of the 1930s. A sumptuous journey into the memory of taste.



kg 11/12  
Sold whole or  
as vacuum-packed  
halves

Storage  
temperature:  
vacuum packed  
from 0 to 4 °C

Specialità  
Lombarda

Free from allergens, GMOs, colourants, sources of gluten, added polyphosphates, monosodium glutamate, soya protein, sulphites, citrates and starches.



## Roasted Ham with Aromatic Herbs

### HOW IT'S MADE

We soak the haunches in a water, salt and spice brine for 24 hours. Then we rub them with extra virgin olive oil and spices; tie, and allow to rest for 12 hours so that their aromas and flavours blend well. Finally, we roast the haunches in the oven at low temperature for a whole day to boost their tenderness and wholesome meat flavour. We use 100% pork from pigs born and raised in Italy.

### HOW TO ENJOY IT

Cut into thick slices, it can be enjoyed warm as a main course. In this case, it should be heated up on a grid, in the oven, in a frying pan or in the microwave.

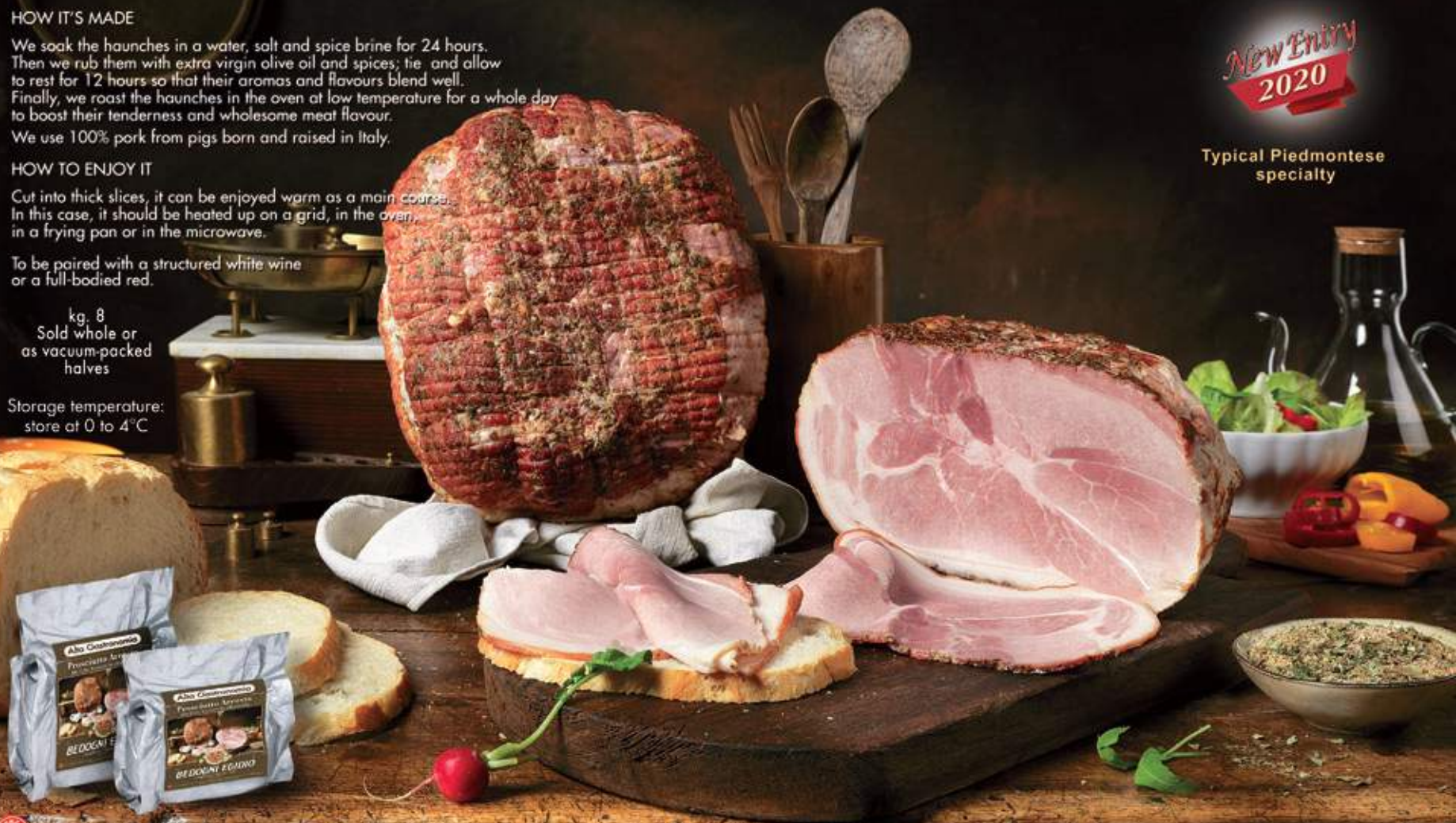
To be paired with a structured white wine or a full-bodied red.

kg. 8  
Sold whole or  
as vacuum-packed  
halves

Storage temperature:  
store at 0 to 4°C

New Entry  
2020

Typical Piedmontese  
specialty





# Haute cuisine.

Alta Salumeria



Altissimi Piaceri

## Roasted Ham with Aromatic Herbs

### HOW IT'S MADE

We soak the haunches in a water, salt and spice brine for 24 hours. Then we rub them with extra virgin olive oil and spices; we tie them and allow them to rest for 12 hours so that their aromas and flavours blend well. Finally, we roast the haunches in the oven at low temperature for a whole day to boost their tenderness and wholesome meat flavour.

We use 100% pork from pigs born and raised in Italy.

### HOW TO ENJOY IT

Cut into thick slices, it can be enjoyed warm as a main course. In this case, it should be heated up on a grid, in the oven, in a frying pan or in the microwave.

To be paired with a structured white wine or a full-bodied red.

Upon reservation.

Weight about 1.1 kg  
sold vacuum-packed  
in whole pieces

Storage:  
from 0 to 4°C

Regional  
typical food  
from central Italy



Without allergens, GMOs, contaminants, sources of gluten, fish and egg, added polyphosphates, monosodium glutamate, soy proteins, sulphites, citrates, dairy products.



## Nazionale Ham with Truffle

### HOW IT'S MADE

Fresh meat of pigs bred and reared in Italy, with a delicate but distinctive flavour, thanks to the addition of whole pieces of truffle, visible when the ham is cut, which makes its aroma unique.

### HOW TO ENJOY IT

A specialty to be enjoyed as it is, plain, with a good fragrant and crunchy bread, even better if accompanied by a slice of semi-matured cheese (Pecorino or Fontina). In the kitchen it becomes a special ingredient for omelette fillings and meat roulades, or chopped up in the mixture for stuffed vegetables, such as courgettes and peppers.

### UNIQUE BECAUSE

The mildness of cooked ham becomes the sensory base over which the intensity of the truffle develops and creates an absolute tasting pleasure.

Typical  
Piedmontese  
specialty

New Entry  
2020



Weight:  
ca. 4.2 - 4.5 kg  
Vacuum packed

Storage temperature:  
store at 0° to 4°C



## Roast Pork Loin, with Aromatic Herbs

### HOW IT'S MADE

We take a pork loin with its rind and lard, all fresh Italian meat, flavour it with aromas and spices, and bake it in the oven. The result is a lean, tender meat with a particularly delicate and elegant flavour.

### HOW TO ENJOY IT

Its intense aroma makes it extremely appetizing even served simply in an appetizer platter or in a sandwich.

For an original way to serve it, it can be presented like bresaola: thin slices flavoured with a drizzle of extra virgin olive oil, a grating of pepper and a sprinkling of Parmigiano Reggiano cheese. Cut into thick slices and served warm with potatoes it becomes a delicious roast.

### UNIQUE BECAUSE

The simplicity of its preparation makes it perfect as a sliced deli meat, a one dish meal or a second course.

3 - 4 kg  
sold in vacuum-packed  
halves

Storage temperature:  
store at 0 to 4°C

Typical  
Marche speciality

New Entry  
2020



# Haute cuisine.

Alta Salumeria



Altissimi Piaceri

## Steamed pancetta (pork belly) finished in the oven.

### INGREDIENTS AND PROCESSING

Our new recipe offers a new way of enjoying Pancetta. We take two large cuts of pork belly from heavy Po Valley pigs and leave them in seasoned salt for two weeks, before smoking them for about an hour, and finally flavouring them for four days with honey brine. At this point, the two Pancettas are ready to be combined into single deli meat product, which is then steam cooked for nearly a whole day before spending two hours in a wood oven.

### HOW TO SERVE

A product as special and unique as this should be enjoyed plain, to best appreciate its infinite subtleties: the subtle smokiness, the velvety softness from the honey brine and the delicate crispness from being oven cooked.

### RARÈTÈ

C'est une spécialité vraiment unique: un peu pancetta, un peu jambon cuit, une invention exclusive, née de la volonté de créer quelque chose de nouveau tout en respectant fidèlement la tradition.



Storage  
temperature:  
from 0 to 4 °C

A specialty  
of Emilia

kg 3,5/4,5  
Sold as  
vacuum-packed  
halves



Sans : allergènes, OGM, contaminants, sources de gluten, aucun type de dérivés du lait, poisson et œufs, polyphosphates ajoutés, glutamate monosodique, protéines de soja, sulfites, citrates et amidons.



## "Rustic" cooked shoulder ham

### HOW IT'S MADE

This specialty is typical of Emilia and is born from the union of Coppa and shoulder ham, exclusively from heavy Po Valley pigs. The two kinds of meat are flavoured with salt and spices, and left to marinate for 15 days to really soak up the flavours. They are then tied by hand and left to dry for two days, before being cooked gently at a controlled temperature.

### HOW TO ENJOY IT

There are infinite ways to enjoy this specialty. Simply sliced or in a panini.

As an appetiser on canapés or in sandwiches.

The Emilian tradition is to enjoy it hot with torta frita (fried dough).

Wine matches: A lightly sparkling white wine or dry spumante, or a light red wine, such as Lambrusco or Bonarda.

### UNIQUE BECAUSE

Sliced as a main course or one-course meal.

Great idea! Slice thickly, heat and serve with a side salad or fresh or grilled vegetables.



5.5 kg  
Product sold whole  
or in vacuum-packed  
halves

Storage temperature:  
from 0 to 4 °C

Specialty  
of lowland Parma  
(Emilia Romagna)



# The Great Cheeses

Alta Salumeria



Altissimi Piaceri

## Parmigiano Reggiano

A classic and prestigious Italian cheese, renowned throughout the world for its unmistakable taste. This most iconic of Italian cheeses finds its ultimate expression in wheels aged over two years, available whole or in vacuum-packed portions.

**ORIGIN**  
Typical specialty of Parma  
and Emilia Romagna

## Grana Padano

One of the most traditional and characteristic flavours of Italian gastronomy. Selected, whole wheels of Grana Padano only.

**Aging:**  
at least 18 months  
Whole wheel 34-40 kg

**ORIGIN**  
Lombardy



**Parmigiano Reggiano**  
Minimum aging 24 months.  
Sold whole or by the piece  
Whole wheel 35-40 kg  
Wire-cut pieces:  
1/2 wheel 16-18 kg  
1/4 wheel 8-9 kg  
1/8 wheel 4-4.5 kg  
1/16 wheel 2-2.3 kg  
1/32 wheel 1-1.2 kg  
Hand-cut pieces:  
300 / 500 g







Good the way they are



These are  
the Great  
traditional  
Italian  
deli-meats.

A Great selection  
of high quality products  
to offer your  
customers  
Great  
specialties  
that are ready  
to eat.



Good for cooking

*Pancetta supercoppata  
with Gorgonzola cheese  
and celery*



*Polenta  
with marble-cured lard*



*Pork fillet with caramelised  
figs  
and dry-cured ham*



What is good  
in the product  
is good in the dish.  
The better the ingredients,  
the better the dish.

And your customers who appreciate good things  
will enjoy the difference of a dish where  
one of our deli-meats  
is used as  
an ingredient.



*Raviolini stuffed with  
Ricotta cheese and cooked  
shoulder ham dressed with chive.*



*Risotto with pears  
and speck*

*Tagliatelle with pork  
cheek and slivers  
of Parmigiano Reggiano cheese*





# Always special flavours.

*To stand out every day.  
To amaze your customers.  
To win new ones.  
That's why we are always  
introducing you to new  
specialties.  
To give your customers  
a taste for change.  
To make your store  
even more sought after.*



*A convenient and tasty option:  
"Bedogni" Parma Ham can be packaged  
already deboned in four individual  
vacuum-packed pieces: a more convenient  
option for home consumption,  
for a fresh slice every time.*



**Bedogni Egidio spa**

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