



Rigatino Avvolto with rind

This delicacy of the palate is obtained from the central part of the pig: the belly. In Tuscany we call Pancetta Rigatino, because it is characterized by evident strips of lean meat alternating with the fatty part which characterizes its delicate and sweet taste. Wrapped, because it is rolled on itself until it obtains a cylindrical shape, inside which the flavors and aromas of aromatic herbs are exalted during the long seasoning.

Characteristics: 100% Italian meat.
Sweet taste full of Mediterranean flavors.

Rigatino Avvolto without rind "double"

We remove the excess fat from two hand-processed national pork bellies and then massage them with salt and herbs for a brief salting process. At the end of this process, the pork bellies are seasoned with a pinch of fragrant herbs and wrapped together for subsequent aging in the cellar.

Characteristics: 100% Italian meat.
Sweet taste full of Mediterranean flavors.



Rigatino Avvolto without rind "single"

Pancetta made from Italian pork is hand-processed and subjected to a brief and thorough salting process with salt, spices and medicinal herbs. Once salted, the bacon is shaken off the salt, skinned and further trimmed, then seasoned with herbs, spices and a little garlic. It is then rolled up and left to rest for further long aging.

Characteristics: 100% Italian meat.
Sweet taste full of Mediterranean flavors.



Rigatino black pepper

The best rigatini are made from Italian pork bellies that are hand groomed and subjected to careful salting with salt and fragrant Mediterranean herbs. At the end of this phase the bacon is shaken off the salt, sprinkled with abundant pepper and hung for seasoning, which lasts, depending on the use, for a short or long period.

Characteristics: 100% Italian meat.
Sweet and delicate taste with an intense aroma of pepper.

