



## Porchetta, Roast pork

Oven-baked porchetta obtained from suckling pigs seasoned with a clever blend of spices that are absorbed by the meat which is moist and succulent with a crispy and flavorful crust. It is vacuum-packed in half to preserve all its flavor. Eaten in the classic sandwich with a good glass of wine is an excellent snack.

Characteristics: 100% Italian meat.  
Typical Tuscan taste.

## Tuscan Biroldo

This is the most characteristic and traditional cured meat of Lucca. The “poor” parts of the pig used for its preparation are boiled, coarsely chopped and stuffed into casings of varying sizes together with its blood, pepper and spices with strong aromas, to be cooked again to uniform its consistency. It is vacuum-packed to imprison its aroma and freshness.

Characteristics: 100% Italian meat.  
Strong and decisive characteristic flavor.



## Tuscan Soppressata

Since ancient times the most consistent (hard) parts of the pig were cooked and then amalgamated and once cold, cut into slices. From this custom was born soppressata or coppa di testa. The cooked meat is sliced coarsely with a knife, flavored with salt, pepper and spices with a strong aroma, stuffed into bags of cloth, jute or in the same head properly emptied, where cooling became one of the most delicious cured meat.

Characteristics: 100% Italian meat. Strong and decisive characteristic flavor.