



## 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.

## Guanciale black pepper

This is the part of the cheek with a thin vein, trimmed into the traditional teardrop shape which, after being skilfully salted, is sprinkled with abundant black pepper and hung to mature. Fragrant and tasty, it can be used in a wide variety of ways: from the classic pasta all'amatriciana, to the crostone heated in the oven or as it is in an appetizing sandwich.

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



## Fiore Guanciale black pepper

This is the part of the cheek veined with lean meat that contains the best of the guanciale trimmed in the shape of a bauletto (small trunk) which, after skilful and brief salting, is hung for slow seasoning which, together with the black pepper coating, confers a sweetness and flavor that is difficult to imitate.

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

