

Puntarella Toscana

Typical salami of our region in the size of about 2 and 1 kg, is obtained with lean pork meat of first choice, cleaned and minced to a fine grain to which are added cubes of lard and a tanning consists of pepper, salt and a few spices.

Characteristics: 100% Italian meat.
Strong and savory taste with characteristic aromas of Tuscan salami.



Granduca di Toscana

Each region has one or two salami that are its flagship. Tuscany has the eponymous salami. Tuscan salami is made throughout the region fairly uniformly. Our is called "Granduca di Toscana" (Grand Duke of Tuscany) because it reflects the tendency towards excellence that has always distinguished us.

Characteristics: 100% Italian meat.
Strong and savory taste with characteristic aromas of Tuscan salami.



Spianata Romana

A typical salami of the Lazio region, it is made from finely minced prime lean pork to which cubes of lard, salt, pepper and a pinch of spice are added. The seasoning is preceded by a stop in the press to give the characteristic flattened shape.

Characteristics: 100% Italian meat.
With a strong flavor and typical savoriness of the regional cured meat.

Spicy Venticina

Originally it was a "poor" cured meat with used scraps of fatty meat of little value mixed with abundant hot chili pepper in order to hide the white color of the fat in the orange-red one of the chili pepper. In recent times the fatty part has been replaced with noble cuts such as shoulder and chopped ham. Thus improved it becomes a "noble" and tasty salami.

Characteristics: 100% Italian meat.
Pleasantly spicy and tasty to be used as such or in pizza.





Toscanaccio

Typical salami of our region of about 3 kg, it is made with first choice lean pork meat, cleaned and minced to a fine grain to which cubes of lard are added to a tanning consisting of pepper, salt and a few spices.

Characteristics: 100% Italian meat.
Strong and savory taste with characteristic aromas of Tuscan salami.



Sbriciolona

Typical salami of the Florentine Chianti area, it is made with tender lean and fat meats so that, after a short seasoning period, when cut it crumbles, hence the name "la Sbriciolona". The name comes from the intense flavor that the fennel seeds release in the mixture. Appetizing and soft to the palate, it remains one of the most characteristic cured meats.

Characteristics: 100% Italian meat.
Strong taste scented of wild fennel.

Type Milano

Once upon a time it was the typical salami of the Bassa Milanese area. It is obtained from pork meat with the addition of lard, all finely minced to which salt, pepper and a pinch of spice are added.

Characteristics: 100% Italian meat.
Sweet but savory taste.



Classic and Truffle Fiasca

Salami that takes its name from the characteristic belly shape that recalls the wine flask in which a mixture of finely minced meat is stuffed with the addition of a little salt and pepper in the classic version; with the addition of slices of fragrant truffle for the version of the same name.

Characteristics: 100% Italian meat. Round and slightly savory flavor in the classic version; strong and fragrant in the truffle version.