



Salsiccia Toscana

Salsiccia Toscana stands out for the quality of its meat and the wise and traditional curing made of aromas that give it its particular taste. The sausage is stuffed into pork casings and tied with string in swivels. It is vacuum-packed to preserve the freshness and fragrance typical of this sausage. Excellent for grilled meats, mixed boiled meats and to create traditional and delicious ragouts, we recommend its consumption only after cooking.

Characteristics: 100% Italian meat.
Typical Tuscan taste.

Salsiccia Chili

Derived from Tuscan sausage, it differs from the latter in the addition to the tanning of preserved peppers and hot peppers. Excellent for grilled meats, mixed boiled meats and to create traditional and delicious ragouts, we recommend consumption only after cooking.

Characteristics: 100% Italian meat.
Intense and slightly spicy taste.



Salsiccia Prosciuttella

Using mainly ham meat and a light spicing, this sausage is produced, which differs from the classic Tuscan one for its unique softness and delicacy of taste. It is stuffed into pork casings and tied with string in the classic "coroncina" (small crown). It is vacuum-packed to preserve the freshness and fragrance typical of this sausage. We suggest eating it only after cooking.

Characteristics: 100% Italian meat.
Delicate and characteristic taste.



Cecco, Salsiccia on stick PA

With ham meat and a light spicing, this new sausage is produced. Once cooked it gives a unique taste, softness and delicacy. The practical bamboo stick makes it easy to cook and eat. It is packaged in a protective atmosphere to preserve its freshness and fragrance. We suggest to eat it only after cooking.

Characteristics: 100% Italian meat.
Delicate and characteristic taste.

Salsiccia Toscana PA

All the flavor of Salsiccia Toscana in a protective atmosphere package. Stuffed in pork gut and tied with string in swivels, excellent for grilled meats, mixed boiled meats and to create traditional and delicious ragouts, we recommend consumption only after cooking.

Characteristics: 100% Italian meat.
Typical Tuscan taste.



Salsiccia Prosciuttella PA

All the flavor of Prosciuttella sausage enclosed in a package in a protective atmosphere. Stuffed into pork casings and tied with string in the classic "coroncina". We recommend the consumption only after cooking.

Characteristics: 100% Italian meat.
Delicate and characteristic taste.



Salsiccia Chili PA

All the flavor of Peperocino Sausage in a protective atmosphere package. Excellent for grilled meats, mixed boiled meats and to create traditional and delicious ragouts, we recommend consumption only after cooking.

Characteristics: 100% Italian meat.
Intense and slightly spicy taste.

Salsiccia Toscana paste

Combining the quality of the meat and the wise and traditional curing made of aromas that give it its particular taste, it is vacuum-packed to preserve the freshness and fragrance typical of this cured meat. Excellent for pizza and to create traditional and delicious ragouts, we recommend its consumption only after cooking.

Characteristics: 100% Italian meat.
Typical Tuscan taste.

