

CULATELLO DI ZIBELLO DOP



CODE	78400
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	4 kg approx

One of the legendary ancient hams of Italy

DESCRIPTION

Culatello di Zibello DOP produced with a single cut of back leg of selected pigs, born, bred and slaughtered in Italy, in Emilia-Romagna and Lombardy regions

APPEARANCE

It has a characteristic shape of a pear, tied up with string to form a net; the slice is cherry red with a part of white fat

TASTE

Sweet and delicate, with a strong aroma of hazelnut and cellar; Culatello produced by Ernestino is particularly sweet and soft

MATURING

It is aged in a humid cellar under the laboratory for at least 12 months

PRODUCER

Crocedelizia - Soragna (PR) - Emilia Romagna

OUR SELECTION

Rigorously handcrafted, it is produced only with salt, pepper and natural aromas without any additives and preservatives

CURIOSITY

When we visited Ernestino, he told us some of the differences among the small producers like him and the industrial producers. One of these particularly impressed us: Ernestino need to buy the whole mezzena and use all the meat, as in the past, with no waste, whereas big producers buy just the cuts they need e.g. for Culatello. A choice that goes also in the direction of sustainability. One more reason, for us, to support the handcraft job of small artisans like Ernestino.

SUGGESTIONS

Delicious on its own, thinly sliced, or as starter with a fresh cheese like Squacquerone. We suggest you to try the ready-to-use version of Culatello, refined with the knife and vacuum packed, so it doesn't need the long process of washing to take away the bladder