

Levoni

CULATELLO DI ZIBELLO PDO



Ref: LV-159

WEIGHT: about 5 kg

FORMAT: Entire

WRAPPING: Natural

TASTE: Characteristic intense aroma, rich flavour

MATURATION: At least 12 months

NOTES: Tied by hand with cord. Made from the most valuable part of the pork legs of pigs born and bred in Italy. Produced according to the DOP Culatello di Zibello Consortium production standards. Gluten free

Culatello di Zibello PDO (DOP)

Linked to the countryside tradition of the Parma lands, Culatello di Zibello PDO has been one of the noblest products of Italian charcuterie since the 1300s, produced according to "Culatello di Zibello DOP Consortium" production standards. It is made from the most valuable part of the pork leg, which is skinned, deboned and hand trimmed to give it its traditional pear shape. The raw material comes exclusively from pigs born and bred in Italy and is flavoured using kitchen salt and cracked peppercorns. Culatello is enveloped in natural casings, tied by hand and matured for 12 months. When cutting, the product has a uniform red colour, it is lean and tender; its aroma is intense and characteristic. Its taste is typical, mild and delicate.

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