Cacciali Graziano

CULATELLO DI ZIBELLO PDO



REF: CACC-01
FORMAT: Entire
WRAPPING: Natural
TASTE: Characteristic intense aroma, rich flavour
MATURATION: minimum 24 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 and by Antichi produttori del Culatello (Old traditional Culatello producer). Culatello is also a Gluten free product. Top quality artisanal made Culatello di Zibello.

Culatello di Zibello PDO (DOP) - King of Italian salumi

Culatello di Zibello is heritage and richness of that particular foggy flatland near the big Po river: actually, it is the climate itself which represents a determining factor for the right aging of the King of salumi. The art of making Culatello have been passed on for generations and it houses in itself the history of a land, its people's tradition and the particular climate.
From the cellars in the Po valley, Culatello took a very long time to arrive to the tables of the consumers. In fact, for many centuries, the name and the prestige of this salume have been limited to the land of origin: it was people's heritage, who alone could appreciate its fragrance and had to maintain the secret.
Culatello can be identified as salume which has been encased in a natural wrapping, usually a dry pork bladder.

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong