

Caccioli 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.