



THE PRIDE OF THE OLTREPÒ





FROM AN UNSPOILT VALLEY
SET IN THE OLTREPÒ PAVESE
REGION OF LOMBARDY,
COME THE WHOLESOME FLAVOURS
OF ANCIENT TRADITIONS,
EMBODIED BY THE
SALUMIFICIO MAGROTTI.



ANCIENT FLAVOURS, GENUINE SALAMI

Through its extensive experience in selecting quality ingredients and its highly equipped workshop, the *Salumificio Magrotti* offers a vast range of salami, to be eaten raw or cooked, guaranteeing top efficiency and continuity of supplies at all times. The Salumificio's first-rate quality, reflected in the organoleptic properties of each individual product, reaches its highest peak with the Salame di Varzi PDO, manufactured in line with the strictest production regulations and cured in old-fashioned cellars.



Born at the ancient court of the Marquis of Malaspina, the Salame di Varzi, still unchanged in terms of flavour and aromas, is today certified by the European PDO stamp and guaranteed by the controls carried out by the Istituto Parma Qualità on behalf of the Italian Ministry of Agricultural Policies. Taste and safety, certified. The Salumificio Magrotti is one of just 13 members of the relevant Safeguarding Consortium to have been awarded the Protected Designation of Origin stamp - a further guarantee of the quality of this salami, and of its being exclusively produced in the geographical area comprising the 15 municipalities specified by the regulations. Magrotti, synonymous with genuineness and the local territory.





For over fifty years, the **Salumificio Magrotti** has been enriching the kitchens and tables of epicureans with salami produced following the ancient traditions of the Oltrepò Pavese region of Lombardy.

Each product, prepared with the utmost care, reveals a passion for quality and a skilful mix of meats and herbs, benefitting from a unique blend of soft sea breezes from the Liguria Gulf and fresh currents from the Apennines.

The products are processed in a workshop (9-2692/L) that fully complies with the relevant EC regulations, in line with the protocols of the European regulations 852/2004, 853/2004 and 854/2004.

Our painstaking hand-sewing processes and the guarantees offered by our advanced food safety systems and technologies, make the Salumificio Magrotti a veritable centre of excellence in the food sector.



Cucito

The Salumificio Magrotti's flagship product, and a genuine jewel of the Oltrepò Pavese, Cucito is a large salami obtained by the skilful work of expert artisans. Two casings are sewn together to produce salamis of the ideal weight and diameter for long curing times.



OUR PRODUCTS

Weight: 1 – 2 kg

Ingredients: fine Italian Suino Pesante pork, salt, black peppercorns, garlic infused in red wine.

Preservatives: potassium nitrate – sodium nitrite.

Grind: diameter 12 mm

Casing: double natural pork casing, sewn; diameter 80mm

Curing time: 120-180 days



Filzettone

Weight: 0.7 – 0.9 kg

Ingredients: fine Italian Suino Pesante pork, salt, black peppercorns, garlic infused in red wine.

Preservatives: potassium nitrate – sodium nitrite.

Grind: diameter 12 mm

Casing: natural pork casing; diameter 70 mm

Curing time: 45-60 days



Salametto (cacciatorino)

Weight: 150 – 200 g

Ingredients: fine Italian Suino Pesante pork, salt, black peppercorns, garlic infused in red wine.

Preservatives: potassium nitrate – sodium nitrite.

Grind: diameter 10 mm

Casing: small calibre natural beef casing; diameter 50 mm

Curing time: 15-30 days



Filzetta

Weight: 0.5 - 0.7 kg

Ingredients: fine Italian Suino Pesante pork, salt, black peppercorns, garlic infused in red wine.

Preservatives: potassium nitrate – sodium nitrite.

Grind: diameter 12 mm

Casing: natural pork casing; diameter 60 mm

Curing time: 30-45 days



Cotechino

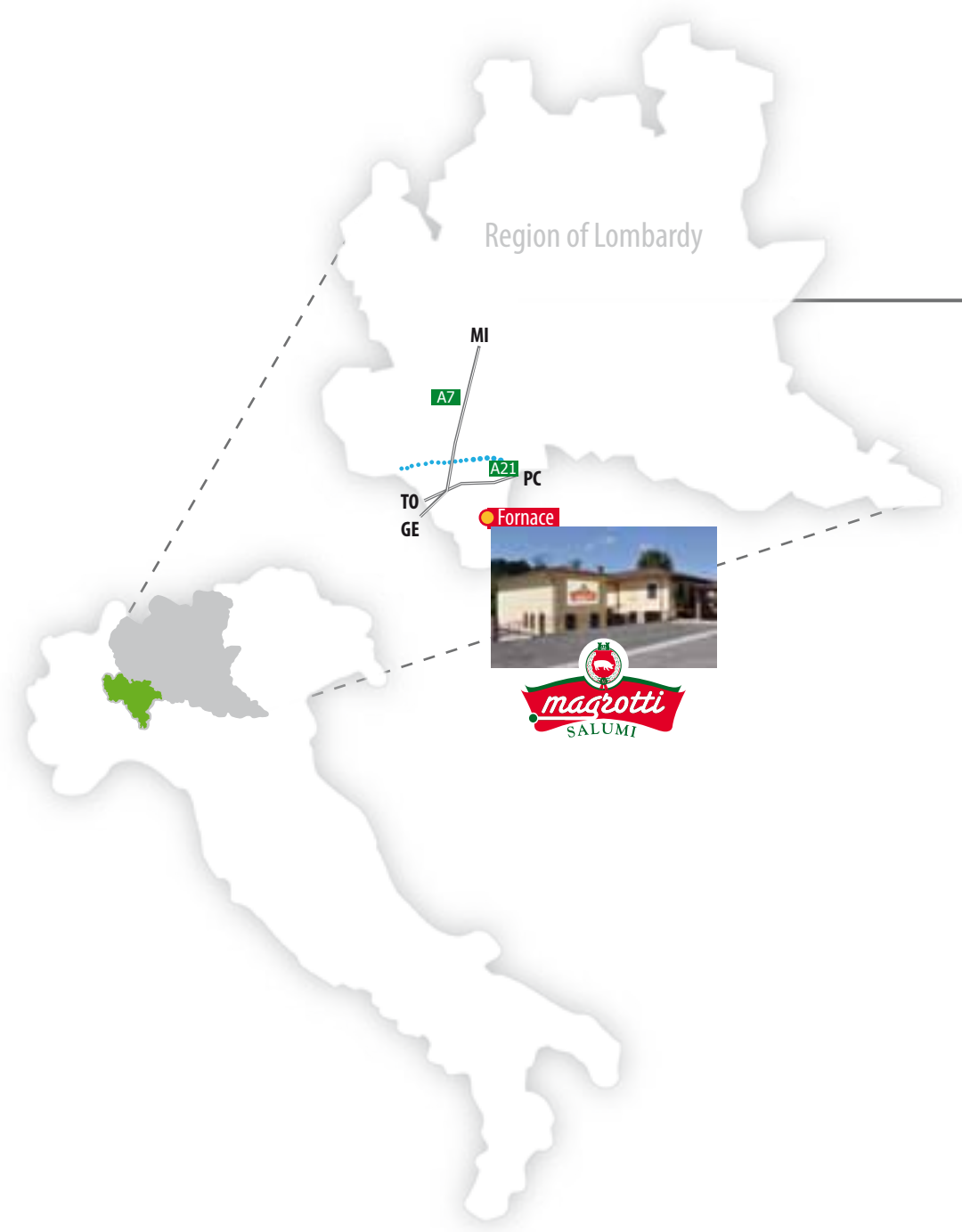
Weight: 500 g

Ingredients: mixture of lean meat, fat meat and pork rinds; salt, black pepper, spices, garlic infused in red wine.

Grind: diameter 6 mm

Casing: small calibre natural beef casing; diameter 60 mm







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