



*Welcome to Casa Spigaroli*





*Antica Corte  
Pallavicina*

# *The Culatelli of Spigaroli*



We have now been producing 'salumi' for over 150 years! It all began with our great-grandfather Carlo who was the trusted 'norcino' (literally, pork butcher) of Maestro Giuseppe Verdi! It was Carlo himself who produced the salumi and culatelli whose praises were sung in the Maestro's correspondence. Verdi wrote to his friends that his "*dearest travelling companions are salame, culatelli, cooked shoulder of pork and my own wine!*" Verdi's culatelli had to be perfect, nicely rounded and full, made from large pigs, well fed and properly fattened, butchered during the winter months when the days are brief and cold, but, above all, the culatelli had to have enjoyed the sunshine of one summer and the fog of 2 autumns.

The wise elderly people of the lowlands (the "*Bassa*") were well aware of the fact that in summer with rising temperatures, the culatelli enter a period of second fermentation and the meat was stressed, excellent for the quality of the salumi.

These jewels were only for the few! Only a few real connoisseurs who were already familiar with culatello were able to fully appreciate the unique taste and aftertaste which the local elders defined as "*fragrance*" or "*tobacco, honeyed*".

We never stopped producing the culatelli, but only for ourselves and a few friends; it was just too difficult to get people to understand the importance of the white dots and to explain the intensity and sapidness of the taste!

Now, however, times have changed and more people than ever understand culatello and have become connoisseurs of this inimitable product. This awareness together with the benefit of our collaboration with Slow Food has led us to decide to increase production and bring it to wider attention. With the same passion, dedication and rigour which has always distinguished our product we have decided to create "*Spigaroli's Gold or Platinum Culatello*". Gold was one of the most precious things that an agricultural worker possessed, maybe a gold chain or a pair of earrings but nothing very significant... the other form of gold which they held fast to and worshipped was in the cellars, constantly checked, brushed down and regarded just as highly as the gold hidden safely upstairs: the culatelli!!

These culatelli have the branding of the Consorzio of Culatelli di Zibello and of the former consortium of historical producers as well as the branding of the Slow Food Presidium... but, above all, they represent, and each one encloses, the knowledge and historical wisdom of the family which continues to produce the same exquisite delicacy as enjoyed by Maestro Verdi...



*Massimo, Luciano, Antonia and Benedetta*



*Antica Corte  
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*Culatello di Zibello Dop*



## *Culatello di Zibello Dop*

- Only heavy pigs weighing in at between 180 and 230 kg
- **Ingredients:** pork meat, salt pepper, Fortana wine, garlic
- **Maturing:** less than 18 months (including one summer fermentation)
- **Weight:** between 3,8 and 5kg
- **Sales:** whole piece with cording, vacuum packed

This product represents and encloses all the historical wisdom of the Spigaroli family. It is only produced in the winter months: after a massage with Fortana wine and garlic, salting takes place with salt and crushed pepper. (absolutely no nitrates, sugar, flour or other additive or stabilizer).

After this, the cut of pork is placed in a pig bladder, it is tied and after a brief drying period the maturing process takes place in ancient cellars.

Our cellars here at the Antica Corte Pallavicina date back to 1320, and it will be the unique microclimate and our own particular knowledge which will determine the quality of the product.





*Culatello di Zibello Dop "Oro Spigaroli"*



## *Culatello di Zibello Dop* *“Oro Spigaroli”*

- Only heavy pigs weighing in at between 180 and 230 kg
- **Ingredients:** pork meat, salt pepper, Fortana wine, garlic
- **Maturing:** between 18 and 30 months (2 summer fermentations)
- **Weight:** between 3,8 and 5 kg
- **Sales:** either whole or halved, vacuum packed

It is produced only during the winter month: after a massage with Fortana wine and garlic, the salting takes place using only salt and crushed pepper (absolutely no nitrates, sugar, flour or other additive or stabilizer). The product is then placed in a pig bladder, tied with cord and after a brief drying period the product is then transferred to the maturing cellars where the unique microclimate and our particular knowledge will decide the quality of the product. Maturing takes place in the historical 1320 cellars here at the Antica Corte Pallavicina.







*Culatello di Zibello Dop selection "Presidio Slow Food"*



## *Culatello di Zibello Dop selection “Presidio Slow Food”*

- Only from heavy pigs weighing between 180 and 230 kg
- **Ingredients:** pork meat, salt, pepper, Fortana wine and garlic
- **Maturing:** between 18 and 30 months (2 summer fermentations)
- **Weight:** between 3,8 and 5 kg
- **Sales:** either whole or halved, vacuum packed

This product exemplifies the historical knowledge of the Spigaroli family. It is produced exclusively during the winter months; after massaging with Fortana wine and garlic the product is salted using only salt and crushed pepper (absolutely no nitrates, sugar, flour or any other additive or stabilizing agent).

The product is then tied with cord and, after a brief drying period, the maturing process begins in the traditional cellars dating from 1320 in the Antica Corte Pallavicina where the particular microclimate and the expertise of the producer ensures a top quality product.





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*Gran Culatello "Platinum Spigaroli"*



## *Gran Culatello "Platinum Spigaroli"*

- Only heavy pigs weighing in at between 180 and 230 kg
- **Ingredients:** pork meat, salt pepper, Fortana wine, garlic
- **Maturing:** over 36 months with 3 summer fermentations
- **Weight:** between 3,8 and 5 kg
- **Sales:** vacuum packed either whole or halved

This product represents and encloses all the historical wisdom of the Spigaroli family. It is only produced in the winter months: after a massage with Fortana wine and garlic, salting takes place with salt and crushed pepper ( absolutely no nitrates, sugar, flour or other additive or stabilizer).

After this the cut of pork is placed in a pig bladder, it is tied and after a brief drying period the maturing process takes place in ancient cellars. Our cellars here at the Antica Corte Pallavicina date back to 1320, and it will be the unique microclimate and our own particular knowledge which will determine the quality of the product.





*Gran Culatello "Riserva" Nero*



## *Gran Culatello "Riserva" Nero*

- Only from black pigs raised and bred on our own farm, weighing between 230 and 280 kg
- **Ingredients:** pork meat, salt, pepper, Fortana wine, garlic
- **Maturing:** between 24 and 40 months
- **Weight:** between 4 and 5,5 kg
- **Sales:** prepared and cleaned, whole piece vacuum packed

This product encapsulates all the historical knowledge of the Spigaroli family. It has a rich ruby red colour with the intense savour and softness so typical of this ancient breed of pig. It is produced exclusively during the winter months and after massaging with Fortana wine and garlic salting takes place with salt and crushed pepper (absolutely no nitrates, sugar, flour or any kind of additive or stabilizing agent). The product is then placed in a pig bladder and is tied with cord and after a brief drying period the maturing process still takes place in the ancient cellars where the particular microclimate and our exclusive expertise will determine the quality of the product. The maturing cellars of the Antica Corte Pallavicina date back to 1320.



*The tradition continues*





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*Gran Fiocco Spigaroli*



## *Gran Fiocco Spigaroli*

- Only from heavy pigs weighing between 180 and 230 kg
- **Ingredients:** pork meat, salt, pepper, Fortana wine, garlic
- **Maturing:** 10 months
- **Weight:** between 2 and 3 kg
- **Sales:** whole product tied with cord, whole or halved vacuum packed

Once the haunch of pork has been divided and the culatello removed, what is left is the '*fioccaccio*'.

After opportune trimming and preparation the procedure continues exactly as for a culatello, but as the cut is much leaner the maturing process is shorter and, in fact, the piece is ready after 10 months.

The maturing process takes place in the ancient cellars dating from 1320 of the Antica Corte Pallavicina.

The product is prepared rigorously without nitrates, sugar, flour or any kind of additive or stabilizing agent.





*Spalla cruda Selezione "Presidio Slow Food"*



## *Spalla cruda Selezione "Presidio Slow Food"*

- Only heavy pigs weighing in at between 180 and 230kg
- **Ingredients:** pork meat, salt pepper, Fortana wine, garlic
- **Maturing:** between 18 and 30 months (2 summer fermentations)
- **Weight:** between 3,8 and 5 kg
- **Sales:** either whole or halved, vacuum packed

Once the haunch of pork has been divided and the culatello removed, what is left is the '*fiocco*'. After opportune trimming and preparation the procedure continues exactly as for a culatello, but as the cut is much leaner the maturing process is shorter and, in fact, the piece is ready after 10 months.

The maturing process takes place in the ancient cellars dating from 1320 of the Antica Corta Pallavicina. The product is prepared rigorously without nitrates, sugar, flour or any kind of additive or stabilizing agent.





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*Coppa lunga della Bassa*



## *Coppa lunga della Bassa*

- The cut is obtained only from heavy pigs of between 180 and 230 kg
- **Ingredients:** pork meat, salt, pepper, Fortana wine, garlic
- **Maturing:** minimum 8 months
- **Weight:** between 2 and 3,5 kg
- **Sales:** whole tied up with cord, vacuum packed either whole or halved.

After a maturing period of at least eight months alongside the culatelli in the ancient cellars, this coppa (neck of pork), when sliced, shows areas of lean meat as well as veins of rosy fat and is soft and sweet with its marvellously characteristic scent imparted by the use of salt, crushed pepper, garlic and wine with no chemical additives. The maturing process takes place in the cellars dating from 1320 in the Antica Corte Pallavicina.





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*Salame Spigarolino*



## *Salame Spigarolino*

- Produced from heavy pigs of between 180 and 230 kg
- **Ingredients:** pork meat, salt, pepper, Fortana wine, garlic.
- **Maturing:** 15/20 days
- **Weight:** 300/400gms
- **Sales:** whole wrapped in straw paper

This is the first salame of the season and is made using meat from the haunch of pork and the trimmings of very lean meat from the preparation of the culatelli.

It is finely minced, more than for ordinary salame and is flavoured with the typical seasoning of the lowland tradition.

To accelerate as much as possible the maturing process the mixture is placed inside very fine small re-constituted gut called in local dialect "*fil sola*" or small ribbon and it is ready to cut at between 15-20 days from preparation. As tasty as any larger salame it makes the mouth water like all first fruits do. It is produced without sugar, flour or any other additive or stabilizing agent.







*Salame Cresponetto*



## *Salame Cresponetto*

- Produced only from heavy pigs of between 180 and 230 kg
- **Ingredients:** pork meat, salt, pepper, Fortana wine, garlic and nitrates
- **Maturing:** minimum 2 months
- **Weight:** 400/700 gms
- **Sales:** whole

This is a very particular type of salame with a taste of yesteryear traditions. It is preserved in slightly less lean and more sinuous budelli which keeps the meat soft and imparts that particular taste of the salame from the Parma lowlands. It is produced without sugar, flour or any other additive or stabilizing agent.





*Antica Corte  
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*Salame Gentile*



## *Salame Gentile*

- Only from heavy pigs of between 180 and 230 kg
- **Ingredients:** pork meat, salt, pepper, nitrates, Fortana wine, garlic
- **Maturing:** between 70 days and 4 months
- **Weight:** between 700 gm and 1,2 kg
- **Sales:** whole

In former times when the pork meat was used entirely for making salame, the “*gentile*” was reserved as a gift to be given to the Marquis Pallavicino by his feudal subjects as it was considered a suitable homage to the Lord. If we say that Culatello is the king of cold cuts, then the “*gentile*” is the Prince of salame! This investiture of nobility comes from the gut into which the minced meat is stuffed; identical to that used for other salami. The “*gentile*” is inserted in 2 layers with a slight covering of fat between them which maintains the softness of the finished product.





*Salame Mariola*





## *Salame Mariola*

- Only from heavy pigs of between 180 and 230 kg
- **Ingredients:** pork meat, salt, pepper, nitrates, Fortana wine, garlic
- **Maturing:** between 3 months and 1 year
- **Weight:** between 500 gm and 1 kg
- **Sales:** whole

This is a salame that takes us back in time; with its typical knobby shape it is stuffed into the blind intestine which allows for a long maturing period while maintaining softness.

For this reason it was the last salame to be eaten.

It is produced without sugar, flour or any other additive or stabilizing agent.





*Salame Antico Spigaroli*



## *Salame Antico Spigaroli*

- Only from heavy pigs of between 180 and 230 kg
- **Ingredients:** pork meat, salt, pepper, Fortana wine, garlic
- **Maturing:** minimum 2 months
- **Weight:** 400/700gm
- **Sales:** whole

Back in the days when only traditional breeds of pig were used, salumi were made using only meat, salt, garlic, wine and little else.

With the introduction of white pig breeds, with a lot more meat and precocious growth rates, it was obvious that the meat was much lighter in colour.

To counteract this, recourse was made to the use of nitrates in order to obtain the same colouring as when using meat from the traditional breeds.

The Spigaroli family, however, never compromised in this way and we continued to make salumi without nitrates selecting the best animals which allowed us to obtain the same colour as from black pigs through careful maturing of the product.







*Prosciutto Crudo di Parma 24 months DOP*



## *Prosciutto Crudo di Parma* *24 months DOP*

- **Maturing:** a minimum of 24 months
- **Weight:** 9/12 kg
- **Sales:** whole

This is a Prosciutto obtained from pigs of over 200 kg. After an initial curing stage of 12/13 months in the local Apennine hills, the product completes its maturing period alongside the culatelli in the damp cellars of the Antica Corte Pallavicina.

This prosciutto is absolutely exceptional with a weight of between 11/14 kgs and at 24 months it reaches the peak of perfection. It is produced without nitrates, sugar, flour or any kind of additive or stabilizing agent. It is de-boned.



# *Cooked Products*





*Antica Corte  
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*Spalla cotta di San Secondo*



## *Spalla cotta di San Secondo*

- Only from heavy white pigs from between 180 and 230 kg
- **Ingredients:** pork meat, sea salt, flavourings, water
- **Maturing:** 60 days
- **Weight:** 7/8 kg
- **Sales:** either whole or halved and vacuum packed

This is the cooked version of shoulder of ham!  
It is matured for about 70 days then cooked in abundant water with bay leaves, white wine and spices. It is excellent served hot with the typical “*torta frita*”, deep fried bread dough, accompanied by Fortana wine.





*Cotto Spigaroli*





## *Cotto Spigaroli*

- Only from heavy white pigs of between 180 and 230 kg
- **Ingredients:** the fiocco cut of the haunch, and a brine of water and sea salt, dextrose, fructose, aromas, antioxydant E301, preserving agent E250
- **Maturing:** 60 days
- **Weight:** between 2,5 and 4,5 kg at the end of cooking
- **Sales:** vacuum packed

It was the 1970's in the kitchen of our family restaurant, the "*Cavallino Bianco*".

Aunt Emilia and Mrs Amanda, both class of 1901, were described as "*Guareschian*" cooks

(after the famous local author and journalist Giovannino Guareschi); two women who had mastered the flavours of our local territory! Apart from the incredible dishes of local tradition they were past masters in the art of preparing cooked salumi. Once they got their hands on the best cuts of the haunch of pig they massaged the meat and marinated it with wild herbs for a number of days before beginning the long slow cooking in the lowest part of the "*Angelo Po*" vwood burning stove. This cooking process lasted for days as the heat had to wrap itself around the cut of meat almost without being noticed... at least thats what the ladies said!

This was followed by a long period of rest, almost a maturing period. This was the "*Cotto Spigaroli*" and today after nearly 50 years we make it with the same taste, the same inimitable perfume and the same melt in the mouth consistency: above all, however, with the same care, love and traditional recipe.







*Antica Corte  
Pallavicina*

*Cotechino*



## *Cotechino*

- Only from heavy white pigs between 180 and 230 kg
- **Ingredients:** pork meat, pork rind, wine, preservative:E250, garlic, flavourings and pepper
- **Maturing:** 15 days
- **Weight:** from 1 to 2 kg
- **Sales:** whole

This is produced by selecting all the most cartilaginous cuts of the pig with the fat removed, including the pig rind: it is flavoured with a traditional “*concia*” or mixture of ingredients which impart to the product a fragrance and taste which will take you back to long forgotten flavours from our tradition. In this way we obtain a lean product which maintains its natural stickiness.





*Antica Corte  
Pallavicina*

*Mariola (da cuocere)*



## *Mariola (da cuocere)*

- Only from heavy white pigs between 180 and 230 kg
- **Ingredients:** pork meat, preservative: E250, pork rind, flavourings garlic, pepper and wine
- **Maturing:** 15 days
- **Weight:** 1 to 2 kg
- **Sales:** whole

This is the noble relative of the cotechino!

This is the second way to use the gut taken from the blind intestine of the pig which is stuffed with a special mixture obtained from the better cooked parts like the trotter, the calf, the muzzle, cheeks, tongue and similar highly prized cuts.





*Antica Corte  
Pallavicina*

*Prete del Po*



## *Prete del Po*

- Only from heavy white pigs between 180 and 230 kg
- **Ingredients:** pork rind, nerves and shanks, sea salt, pepper, potassium nitrate, Fortana wine, garlic, flavourings
- **Maturing:** 15 days
- **Weight:** from 1 to 2 kg
- **Sales:** whole piece

This is taken from the anterior of the pig.

After salting it is sewn up and compressed between two wooden boards tied up at the end: this allows the meat to stay compacted within the boards.

It is then left to rest for 12 hours in cold water and cooked slowly in plenty of water for about 3 hours.

It is excellent eaten with the traditional 'mostarda', a fruit compote cooked with liquid mustard.

At the beginning of the last century the local socialists who were anticlerical to their marrow swore loudly that the only '*prete*' (priest) they would ever get on with was one which had been cooked in boiling water...!



*Ancient Breeds - the "Nero Spigaroli" Salumi*



## *The pigs I used to dream about*

The tales I was told as a child nearly always featured a pig, a sow, piglets or their owners. I was also told stories about people from the Bassa (the lowlands near the river Po) for whom those animals were almost members of the family, so much so that they were given particular nicknames referencing their mantle, their shape or their weight... so we find: *al macià*, *al ros*, *al negar*, *al curt*, *al gros*, *al gras*. Each one was different but their common characteristic was that they made wonderful 'salumi' or cold cuts! At the time it all seemed to me to be absolutely natural but, of course, it couldn't last! The years passed and I became disillusioned, the actors of my dreams were no longer the same... they had all become lean and white! That is when my obstinate search began for ancient, traditional breeds of pig. I heard about them and for over 10 years I gave up my vacation in order to hunt them down... I did my research, I followed up and I bought, but how many disappointments in those first years. Then finally something interesting happened; somewhere really hard to get to I found 'al macià' and I discovered in my research that it was from a breed called "*Borghigiana*" taking its name from Borgo San Donino (now Fidenza) and famous for its culatelli and shoulders. This fact was confirmed by the detailed accounts of the elderly "*massalino*" (butcher) from Vidalenzo di Polesine, the famous Gino da Schen. After so many unprofitable journeys throughout the Romagna region my perseverance was once more rewarded and, in fact, I found an example of 'al ros' (the pink one); there are very few of them, I was told that there were only about 20 left, but I dug my heels in and in the end was able to buy them. It looked like it would be more difficult to find the 'negar' (the black one), the more or less unanimous verdict was that the breed was completely extinct, and thus impossible to find... However, one day Dr Pietro Tanzi from Rocca di Varsi, a tiny village high in the Apennines told me about a photo from the end of the 1940's which showed his grandmother with a black sow and her piglets. So I decided to go and hunt for them but, as usual, I just found the lean white pigs so I descended the hills into Tuscany where the black race of pigs is well known, but no-one had any to show me and much less sell me ! I continued my research into the Marche, the Abruzzo and Molise but there was nothing doing. I received some information from experts in the sector and I decided to extend my search to Spain, to the south with destination Cabugo, home of the famous "*Pata Negra*", the most famous ham in the world. Up there in the mountains full of grazing pigs I got hold of all the books on the subject. From photos and information on the actual animals I discovered that they were very similar to those from my childhood tales but they didn't have what we called the "*tettole*" (teats). Talking to a local breeder I discovered that there were at least 12 different breeds of black pig on the Iberian peninsula with variants and the same breeder seemed to remember that one of these had the famous protruberances... and that's what I was looking for !







*Antica Corte  
Pallavicina*

*Prosciutto crudo di Antiche Razze*



## *Prosciutto crudo di Antiche Razze*

- Only from black pigs bred on our farm weighing between 230 and 280 kg
- **Ingredients:** pork meat, salt, pepper, Fortana wine, garlic
- **Maturing:** minimum 10 months
- **Weight:** between 8 and 10 kg
- **Sales:** whole or de-boned

The tradition in our part of the world is that when the pigs are large the haunches are sectioned in order to have both a Culatello and a Fiocco, two distinctive examples of salumi. Only when the haunches were smaller were they salted like prosciutti and continued the maturing process in the same environment following the itinerary of the prosciutto. The product is characterised by its ruby red colour, with striations of fat and tiny points of tyrosine which testify to a lengthy maturing process and, of course, the insistent and persistent flavour of our black pig.





Antica Corte  
Pallavicina

*Spalla cruda di Antiche Razze*



## *Spalla cruda di Antiche Razze*

- Only from heavy pigs between 180 and 230 kg
- **Ingredients:** pork meat, salt, pepper, Fortana wine, garlic
- **Maturing:** minimum 10 months
- **Weight:** from 2,3 to 3,5 kg
- **Sales:** whole or de-boned

Just like with prosciutto, when the animals didn't reach the ideal weight the shoulders were salted in the same way as prosciutto and the end result was a ruby red product with melt in the mouth fat and other important characteristics and a persistent, classic taste so typical of the animal.





*Spalla cruda in vescica di Antiche Razze*



## *Spalla cruda in vescica di Antiche Razze*

- Only from heavy pigs between 180 and 230 kg
- **Ingredients:** pork meat, salt, pepper, Fortana wine, garlic
- **Maturing:** minimum 10 months
- **Weight:** from 2 to 3,5 kg
- **Sales:** whole tied up with cord, whole or halved vacuum packed

This is quite possibly the most ancient '*salume*' of the Parma lowlands!!  
It is mentioned in the inventory of the Monks from the Abbey of Palasone in 1170.

If culatello is the King of salumi then this is the Queen !

It has a unique taste which can excite the most demanding palate and its ruby red colour is intersected by the classical fatty stripes.

Though much is being done to incentivate production, shoulder of ham remains an extremely rare product as it is so difficult to produce.





Antica Corte  
Pallavicina

*Coppa lunga di Antiche Razze*



## *Coppa lunga di Antiche Razze*

- Only from black pigs bred on our farm, weighing between 230 and 280 kg
- **Ingredients:** pork meat, salt, pepper, Fortana wine, garlic
- **Maturing:** minimum 10 months
- **Weight:** between 3 and 4,5 kg
- **Sales:** whole tied up with cord, either whole or halved vacuum packed

After a maturing process of at least 10 months alongside the culatelli in the historical cellars, this '*coppa*' when sliced presents areas of lean meat alternated with a veining of rosy fat, still soft and sweet with its wonderful and characteristic perfume imparted from salt, crushed pepper, garlic and wine without using chemical additives. This product is the result of great experience in the preparation of the product, but, above all, in the maturing process. The maturing process takes place in the 1320 historical cellars of the Antica Corte Pallavicina.







*Salame Spigarolino di Antiche Razze*



## *Salame Spigarolino di Antiche Razze*

- Only from heavy pigs from 180 to 230 kgs
- **Ingredients:** pork meat, salt, pepper, Fortana wine, garlic, nitrates
- **Maturing:** 15 to 20 days
- **Weight:** 300/400 gms
- **Sales:** either whole in straw paper or vacuum packed

After only 15 days, this was the first test of the quality of the '*salume*'.  
If it had the classical sweet taste, perfumed with a deep red colour  
it meant that the entire production would be one of quality.  
We still produce it today in the traditional way with the classic mixture  
of garlic and wine with a maturing process of at least 2 weeks.





*Antica Corte  
Pallavicina*

*Gola di Antiche Razze*



## *Gola di Antiche Razze*

- Only from black pigs bred on our farm between 230 and 280 kg
- **Ingredients:** hog jowl, sea salt, pepper, bay leaves
- **Maturing:** 3 months
- **Weight:** between 700 gm and 2 kg
- **Sales:** whole, cleaned and prepared and vacuum packed with bay leaves.

This was taken from pork cheeks. It has veins of lean meat and as it matures the fat becomes rosy. It is sublime thinly sliced on warm bread and is a versatile ingredient for home cooking. It is produced without nitrates, sugar, flour or any other additive or stabilising agent.





*Antica Corte  
Pallavicina*

*Pancetta di Antiche Razze*



## *Pancetta di Antiche Razze*

- Only from heavy black pigs bred on our farm, between 230 and 280 kg
- **Ingredients:** pork meat, salt, pepper, Fortana wine, garlic, flavourings
- **Maturing:** between 10 and 20 months
- **Weight:** 4 to 7 kg
- **Sales:** whole, or halved vacuum packed

This is obtained from the belly of black pigs. After a massage with Fortana wine and garlic the cut of meat is salted and peppered and then hand tied with traditional non elasticized cord. After a lengthy maturing period of at least 10 months in the traditional cellars of the Antica Corte Pallavicina, it is possible to experience the sweet taste when the fat has assumed the characteristic rosy hue.

This is a salume for connoisseurs; the maturing period can present many problems. It is produced without nitrates, sugar, flour or any kind of additive or stabilizing agent.





*Lardo Alto del Po di Antiche Razze*



## *Lardo Alto del Po di Antiche Razze*

- Only from heavy black pigs bred on our farm between 230 and 280 kg
- **Ingredients:** lard, sea salt, pepper, a mix of aromatic herbs: sage, juniper, rosemary and garlic
- **Maturing:** minimum 5 months
- **Weight:** from 1,5 to 4 kg
- **Sales:** vacuum packed whole or vacuum packed in slices as required

One of the characteristic features of this type of lardo is the use during salting of a particular, traditional 'concia' or mixture of herbs and juniper berries which the Marquis of Polesine used, requiring the feudal subjects from Costamezzano in the hills area between Noceto and Tabiano to gather the ingredients. A vital difference between this and other herbed lard is the dry salting.

The extremely high quality is determined by the height of the fat layer and the softness which characterises this ancient traditional product.

It is produced without nitrates, sugar, flour or any kind of additive or stabilizing agent.







*Lardo con magro di Antiche Razze*



## *Lardo con magro di Antiche Razze*

- Only from heavy black pigs bred on our farm weighing between 230 and 280 kg
- **Ingredients:** lard, pork meat, salt, pepper, a mix of aromatic herbs: sage, juniper, rosemary and garlic
- **Maturing:** minimum 5 months
- **Weight:** from 1,5 to 4 kg
- **Sales:** vacuum packed whole or vacuum packed in slices as required

This has always been considered the best larded part of the pig.

The fatty part is often of a rosy hue and the 20-30% of lean meat is the classic ruby red colour. The product is characterised by an intense taste imparted by the high quality of the Parma Black Pig and the careful use of wild herbs which render this salume, like all of those created by Spigaroli, unique and unmistakable.



Antica Corte  
Pallavicini



*Salame Verdiano di Antiche Razze*



## *Salame Verdiano di Antiche Razze*

- Only from heavy black pigs bred on our farm weighing between 230 and 280 kg
- **Ingredients:** pork meat, salt, pepper, Fortana wine and garlic
- **Maturing:** 4 months
- **Weight:** 400/700 gm
- **Sales:** whole

This salame of ours is unique!

A very balanced selection of meat is used with a slight leaning to the addition of more fat which, of course, has the specific function of keeping the product softer for longer.

The use of salt has been reduced to the minimum indispensable, whole peppercorns are used together with some carefully dosed crushed kernels and, the '*concia*' mixture is simply a small amount of garlic in a good Fortana wine.

The result is a salame which, if properly matured, remains soft and perfumed with that unmistakable taste of tradition.



Antica Corte  
Pallavicina

# *Collector's Cheese*



In the ground plans of the Antica Corte Pallavicina from the XVI century one can see the small dairy, the ice house and the area where cheese would be matured.

The Rocca dei Pallavicini at the time was a fortified manor house with a farm. Unfortunately, during the last erosion of the mid XVIII century the small dairy sank into the river but the ice house and maturing chambers still exist today.

The cellar chambers are high with double windows to allow for a change of air and with the right humidity, in fact, the walls are more than a metre thick to counteract the changes in external temperature.

Having recuperated the historical cellars for our culatelli and salumi, we have now also completed that of the cheese chambers.

Our efforts are over and the Parmigiano-Reggiano cheese selection for the best cheese from “the plain”, “the hills” and “the mountains” are now resting here.

We can also find examples of Parmigiano-Reggiano cheese made from the traditional, ancient breed of the “*Vacche Rosse*” (red cows). All the cheeses rest on the old wooden boards, the windows are opened and closed, they are all brushed down by hand and, most importantly, remembering the lessons and handed down wisdom of great grandfather Carlo, grandfather Luigi and father, Piren, there is no mechanical control of the temperature and the cheese is allowed to sweat and eliminate liquid in summer thus acquiring the characteristic perfume and taste which distinguishes this cheese above all others!





*Parmigiano from the Plains*



## *Parmigiano from the Plains*

- **Maturing:** minimum 24 month
- whole wheel of cheese
- It is sold in vacuum packed or paper wrapped pieces of 1,5 kg
- Or in pieces of 700 gms either vacuum packed or paper wrapped

Of the same excellent quality as our other cheese from the hills, the mountains and from red cows, this cheese is less fat. It can be eaten during meals, with an aperitif or in salads when it has matured for up to 20 months. It is ideal to use grated in the preparation of typical pasta stuffings or to sprinkle on the finished dish.







*Parmigiano from the Hills*



## *Parmigiano from the Hills*

- **Maturing:** minimum 24 month
- whole wheel of cheese
- It is sold in vacuum packed or paper wrapped pieces of 1,5 kg
- Or in pieces of 700 gms either vacuum packed or paper wrapped

This is slightly more full fat than that from the plains.

Excellent for aperitifs or in salad.

After 24 months when it is grated and mixed with a younger cheese from the plains it is ideal for preparing stuffed pasta dishes.





*Parmigiano from the Mountains*



## *Parmigiano from the Mountains*

- **Maturing:** minimum 24 month
- whole wheel of cheese
- It is sold in vacuum packed or paper wrapped pieces of 1,5 kg
- Or in pieces of 700 gms either vacuum packed or paper wrapped

With the inexorable de-population of the mountain areas only a few agricultural workers are left to work and cultivate this difficult land.

The quantity of the sacrifices made is amply repaid by the quality of this creamy, soft and perfumed cheese which can support a lengthy maturing period.

It can be eaten at meals from 20 to 30 months and is excellent to grate for the preparation of typical pasta stuffing though probably best if mixed with grated cheese from either the plain or the hills.



Antica Corte  
Pallavicina



*Parmigiano Vacche Rosse - Red cows*



## *Parmigiano Vacche Rosse* *Red cows*

- **Maturing:** minimum 24 month
- Whole wheel
- It is sold in vacuum packed or paper wrapped pieces of 1,5 kg
- Or in pieces of 700 gms either vacuum packed or paper wrapped

Until the beginning of the XX century the typical cow from the Po river valley was either white or red:  
then the brown cow arrived followed by the Dutch cows,

Canadian cows and now the Italian breed of Fresian cows. It is thanks to the hard work  
and dedication of a handful of craftsmen that we can still savour today this cheese from ancient breeds.

The milk from these breeds has a greater fat content as well as more casein, which allows  
for a method of preparation much nearer to that of former times involving fewer days under salt.

This cheese can be used any time, any place:  
either as an ingredient in the preparation of dishes or by itself.





*Parmigiano Vacche Bianche - White Cows*



## *Parmigiano Vacche Bianche White Cows*

- **Maturing:** minimum 24 month
- Whole wheel
- It is sold in vacuum packed or paper wrapped pieces of 1,5 kg
- Or in pieces of 700 gms either vacuum packed or paper wrapped

Until the beginning of the XX century the typical cow from the Po river valley was either white or red:  
then the brown cow arrived followed by the Dutch cows,

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either as an ingredient in the preparation of dishes or by itself.







*Parmigiano Vacche Brune - Brown cows*



## *Parmigiano Vacche Brune Brown cows*

- **Maturing:** minimum 24 month
- Whole wheel
- It is sold in vacuum packed or paper wrapped pieces of 1,5 kg
- Or in pieces of 700 gms either vacuum packed or paper wrapped

Until the beginning of the XX century the typical cow from the Po river valley was either white or red:  
then the brown cow arrived followed by the Dutch cows,

Canadian cows and now the Italian breed of Fresian cows. It is thanks to the hard work  
and dedication of a handful of craftsmen that we can still savour today this cheese from ancient breeds.

The milk from these breeds has a greater fat content as well as more casein, which allows  
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This cheese can be used any time, any place:  
either as an ingredient in the preparation of dishes or by itself.



# Our Selection





*Antica Corte  
Pallavicina*



Antica Corte  
Pallavicina

*Jams and Fruit Preserves*



## *Jams and Fruit Preserves*

### **EXTRA SPECIAL PLUM JAM**

- **Ingredients:** 100% plums, sugar, total sugar 55%
- **Weight:** 220 gms (net weight)
- **Presentation:** glass jar

### **EXTRA SPECIAL APRICOT JAM**

- **Ingredients:** 100% apricots, sugar, total sugar 55%
- **Weight:** 220 gms (net weight)
- **Presentation:** glass jar

### **EXTRA SPECIAL CHERRY JAM**

- **Ingredients:** 100% cherry, sugar, total sugar 55%
- **Weight:** 220 gms (net weight)
- **Presentation:** glass jar





*Antica Corte  
Pallavicina*

*Quince Jam*



## *Quince Jam*

### QUINCE PRESERVE OR JAM

- **Ingredients:** total sugar 73 gms for 100 gms. 80 gms fruit per 100 gms
- **Weight:** 360 gms
- **Presentation:** classical presentation in round wooden boxes with a decorated lid

This preserve, prepared with the rind of citrus fruit, is ideal to accompany either meat or cheese.







*Mostarda Senapata (Quince Preserve)*



## *Mostarda Senapata (Quince Preserve)*

**QUINCE PRESERVE OR "MOSTARDA" FLAVOURED  
WITH MUSTARD SYRUP**

- **Ingredients:** total sugar 73 gms for 100 gms. 80 gms fruit per 100 gms
- **Weight:** 360 gms
- **Presentation:** classical presentation in round wooden boxes

This savoury preserve is ideal  
with both cheese and meat.





*Antica Corte  
Pallavicina*

*Spigaroli's Condiment*



## *Spigaroli's Condiment*

### **SPIGAROLI'S CONDIMENT**

- **Ingredients:** cooked grape must from Fortana grapes, wine vinegar
- **Weight:** 100 ml
- **Presentation:** boxes of 12 bottles

The Old Style condiment produced by Spigaroli is made with the cooked must from Emilian grapes and aged in barrels of prized wood.





Antica Corte  
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*Liqueurs*



## Liqueurs

### CANARINO - LEMON LIQUEUR

- **Ingredients:** lemons, alcohol, sugar, water
- **Weight:** 50 cl
- **Presentation:** glass bottles

### NOCINO - WALNUT LIQUEUR

- **Ingredients:** fresh unripe walnuts, alcohol, sugar, water, natural aromas
- **Weight:** 50 cl
- **Presentation:** glass bottles

### BARGNOLINO - LIQUEUR OF BABY BLACKTHORN PLUMS

- **Ingredients:** baby Blackthorn plums, alcohol, sugar, water, natural aromas
- **Weight:** 50 cl
- **Presentation:** glass bottles

These are the classic after meal “*digestivi*” produced using the traditional family recipes handed down through time.



# *Our Wines*



There is a small area of land on the right bank of the Great River Po, between the cities of Parma, Piacenza and Cremona famous as the homeland of the sublime King of salumi, the Culatello.

Few people, however, know that this same land was of great interest for its wines.

A land where vines were planted in rows in the middle of each field where the earth was richer and better drained. Then times changed: first of all the mechanical ploughs arrived which dug deeper into the soil ripping out the vine roots and these were followed by the combine harvesters which needed a great deal of space to manoeuvre.

The result was that in this fertile flat land there was no longer room for the vines...

thus after centuries of wine production in the plain, slowly the vines retreated to the hills.

Everybody knows that my family were sharecroppers in the XIX century on the Piantador holding of Maestro Giuseppe Verdi and that my great grandfather produced salumi for him. But the family has always paid great attention to wine so dear to the heart of the Maestro and, in particular, to the wine that he drank every day, the Fortanina.

In the year 2000 there was a development: combing through the documented history of Verdi as “farmer”, we found confirmation of all the family legends about grape-stock, vines and wine. And so, after the cuisine and Culatello we dedicated our time to Fortana wine. Using dedicated professionals and having carefully studied the situation we decided to use the Motto holding to plant clones of local vines, Lambrusco, Fortana and Fortanina.

So now, after many years of research and work, we have the first wines... the same wines which have always characterised our land and which were so precious for the Maestro.







*Strologo*





## *Strologo Antica Corte Pallavicina*

It was a great idea! A “*strolgata*”! Strologhino is a top quality salume obtained during the preparation of the culatello... the ‘crumbs’, that is the trimmings to produce the best! With the grape must of between 10 and 12 selected rows of our vines we produce an ethereal, extremely fine wine.

Soft pressed to avoid taking colour from the grape skins as though the grapes had been trodden by feet as in former times. Bottled and riddled according to the rules laid down by the Abbe Dom Perignon: the art, the wisdom and knowledge as well as the classic method process, all applied to a cuveè of Fortana and Fortanina grapes. Eighteen months of rest sur lies, then the degorgement and then it is ready for its entry into society... and places the lowlands side by side with the important areas of spumante. A classy wine for great occasions.

A pale straw colour with brush strokes of pink and a fine yet persistent perlage. To the nose it is fragrant, mineral with decided notes of citrus fruit. A tasting confirms the delicacy yet excellent balance of the wine.





*Tamburen*





## *Tamburen Antica Corte Pallavicina*

Until 30 years ago every family made its own wine! The grapes were crushed, put into a vat and left to ferment for a few days before filtering.

It was left to rest in barrels and was drunk throughout the year syphoning it directly from the barrel. This was the tradition.

In wealthier families, however, at the end of the XVIII century they began to produce wine in a different way. The ripest and most perfumed bunches of grapes were crushed separately and delicately, only half way. Then the liquid was filtered with special cloths covered with jute, the so called tambor... this is confirmed in the XIX century dictionary of Busseto dialect "*Daràt Daràt Dasfàt*". The liquid was then left to ferment without the grapeskins until the following spring when it was bottled. This was the only wine that was bottled, the pick of the crop, the wine for great occasions, frothy with a limpid rosy colour and a wonderful perfume... this was our local spumante wine!

But, the question is, who taught us to prepare wine like this? Was it the French? The Duchy of Parma, Piacenza and Guastalla had been assigned to Maria Luigia, a member of the Habsburg family who had been the second wife of Napoleon. In France they were already masters of the art of obtaining champagne, as indeed they were in the Trentino! There are also people who say that the name comes from an army drum.

Who were the first, we'll probably never know but let's leave speculation to historians. Certainly the Tamburen was the sparkling wine of our neck of the woods... another small work of art from our land and yet another product that has been saved from extinction. Those in the know say that the identity of a people is closely bound to its traditions, and we certainly don't want to lose our traditions, on the contrary!!!

The wine is a brilliant blush pink colour with touches of salmon; to the nose it is fine with inviting fruity perfumes of raspberry and caramel, the perlage is velvety and promises freshness and balance.





*Rosso del Motto*





## *Rosso del Motto Antica Corte Pallavicina*

This is the red wine of tradition! Since time immemorial these lands were periodically flooded by the Po and only the higher ground was visible, "*le motte*", in local dialect "*i mot*". Things have changed now, the river is enclosed behind high banks and the water no longer floods the countryside. The former motte have remained and consist of the most fertile soil, well drained and dry where vines are able to burgeon and give the best of themselves. It is in this motto soil that we have planted our vines, the traditional grape stock of this area. When the grapes are of this quality making the wine is easy. Ruby red with violet nuances. To the nose it is richly winefull and fragrant with delightful touches of fruits of the forest. To the palate it is full flavoured and has balanced acidity.





*Fortana del Taro*



## *Fortana del Taro Antica Corte Pallavicina*

The Fortana IGT (indication of geographical typicity) is obtained from autochthonous vines which have been present throughout the Parma lowlands since 1400. In a treatise of 1500 Agostino Gallo describes the productive characteristics compatible with the culinary art of the area. Again in 1600 Tanara writes about Fortana wine which is cited as the Queen “of black grapes to make good wine, healthy, long lasting and generous”. Since time immemorial this has been the excellent wine of this triangle of land between the river Po, and the Taro and Ongina torrents.

The famous people from this area loved this wine: Giuseppe Verdi drank it with Culatello and Spalla Cotta, Giovannino Guareschi mentioned it in his celebrated tales of “The Little World” describing its qualities when matched to the traditional local cuisine.

It is a ruby red frothy wine with a fruity bouquet with hints of raspberries and a faintly sweet taste but only 6° of alcohol. In the 1990’s this vine was in danger of extinction but now, instead, the Fortana del Taro is highly appreciated served chilled with our salumi. The colour is an enticing violet red. To the nose the bouquet is intensely winery with notes of violets and blackberry and myrtle jam.







*Carlo Verdi*



*Antica Corte  
Pallavicina*



## *Carlo Verdi Antica Corte Pallavicina*

This is produced in the former holding of Carlo Verdi, a farmer in Vidalenzo of Polesine Parmense and father of the celebrated and much loved composer Giuseppe.

The grapestock is ancient and the wine is aged in small barrels.  
They say that it's like the music of Verdi "*still, but with great personality*".





*Tre Preti*



## *Tre Preti Antica Corte Pallavicina*

This wine is produced from a blend of Termarina, Zibibbo and Malvasia grapes probably brought here by Crusaders returning from the Holy Land. For centuries it was produced near the three Churches of the village, vinified and used during Mass for its characteristics as a syrupy wine, a little sugary with slight acidity and densely perfumed.





*Biancopo*



## *Biancopo Antica Corte Pallavicina*

This is produced from a blend of grapes from ancient grapestock coming from the Bordeaux area imported here by Giuseppe Verdi half way through the XIX century. These grapes are blended with autochthonous white grapes cultivated in the vineyards of Carlo Verdi, father of the great Maestro. A dry white wine with a floral bouquet.



*Antica Corte Pallavicina*



# *Antica Corte Pallavicina*

“ANTICA CORTE PALLAVICINA”  
di Terre Verdi Srl

Via Sbrisi, 3  
43016 Loc. Polesine Parmense (Parma)  
Tel. +39 0524.96106 - Fax +39 0524.96416  
P.Iva e C.F. 02173320348  
e-mail: [info@acpallavicina.com](mailto:info@acpallavicina.com)  
website: [www.fratellispigaroli.it](http://www.fratellispigaroli.it)

