



COPPA DI TESTA

Traditional Romagna cured meat for true connoisseurs and gourmets who are keen for old-time flavours.

Usually it is not part of the regular production because it is obtained from poor but tasty parts of the pig, boiled at 90°C for a few hours, cut by hand, abundantly and skilfully seasoned with pepper, salt and spices, stuffed into jute or synthetic gut casing, and finally cooled.

JUTE CASING

KG 8/9 Vacuum-packed halves



SYNTHETIC

KG 8/9 Vacuum-packed halves

