



GRANCULATTINA

After slaughtering Italian pigs, their haunches are used to make Fiocco e Granculattina.

Our Granculattina is made from the heart of pork haunches. The bone is removed to obtain a compact product that can be easily sliced from beginning to end. Granculattina is rigorously prepared by hand using only sea salt without adding preservatives and other additives.

The characteristics, advantages and the convenience of this product are:

- absolute genuineness;
- mildness of taste that is reminiscent of traditional deli-meats from the past;
- cost-effectiveness due to the high slicing yield;
- easy slicing thanks to the deboning prior to maturation;
- shape and compactness that make it easy to handle;
- weight ranging from 4.5 to 5.5kg;
- easy storage in the refrigerator of the opened product with no risk of deterioration of its organoleptic qualities even after several weeks.

